

Available from 3:00pm to 5:00pm

WARM OLIVES (v) df) Marinated in plum, thyme and elephant chilli, served with Ten Acres sourdough	11
SHOESTRING FRIES  Native saltbush salt, aioli	12
SLOW COOKED PORK BELLY CROQUETTES With roasted apple aioli, lemon	19
WAGYU CHEESEBURGER Swiss cheese, pickles, truffle bacon aioli, caramelised onion, lettuce, shoestring fries	29
VEGAN TASTING PLATE V of Homemade pickles, hummus, olives, coconut yoghurt labne, condiments, sourdough	31
THE LODGE TASTING PLATE  Cured meats, homemade pickles, hummus, olives, condiments, sourdough	39
WOOMBYE CHEESE PLATE   Truffle triple cream brie, washed rind, vintage cheddar, lavosh, honeycomb	39
10% Sunday or 15% Public Holiday surcharges apply.	
Menu items may contain allergens such as milk, seafood, nuts, eggs and wheat Please discuss any allergies with our staff.	

vegetarian vegan df dairy free gf gluten free