

Our menu is designed in several parts which begins with the selection of either two or three-course. We start you on your journey with a selection of bites highlighting the stunning produce on offer from the Yarra Valley and surrounding regions delicately combining contemporary with country.

We source our ingredients from people who have integrity and responsibility to their product, we aim to create dishes that highlight the unique, interesting characteristics of these ingredients to create a personal, memorable meal.

Canapes

Sour dough, whipped butter brown butter Cucumber, yoghurt, glazed seeds Roast pumpkin macadamia fetta tart Cauliflower, cheddar, mustard

Entree

Beetroot tortellini, macadamia fetta, celery and dill salad Hiramasa kingfish, lovage oil, grilled grapefruit, fennel Roasted quail, sherry vinegar glaze, spiced almond

Main

Celeriac risotto, parsley, celeriac remoulade, celeriac crisp Grilled Pork loin, porcini jus, confit turnips, kohlrabi and apple puree Beef cheek, mountain pepper sauce, parsnip and parmesan puree Buxton trout, cashew butter beurre blanc, pickled timbarra farm vegetables

Nessert

Strawberry compote, pistachio mousse, ginger and lemon verbena gel Blood Orange and chocolate tart, orange marmalade, bitter chocolate ganache, candied walnut Hazelnut and vanilla gateaux, hazelnut mousse, Vanilla sponge, passion fruit sorbet

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Cheese For Two

Selection of 3 cheese, caraway crackers, preserved figs and quince paste

\$45

\$85 \$105

Two Course & Canapes
Three Course & Canapes

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Breakfast | 8:00am till 10:30am



## Staying with us?

Your breakfast is Inclusive of 1x Juice, 1x Coffee or Tea & Choice of one item below

The Traditional   eggs your way, hash brown, berkshire bacon, roasted tomato, chorizo	26
Eggs Royal   toasted brioche, avocado, smoked salmon, poached eggs & hollandaise	27
Breakfast Burger   bacon, fried egg, wild rocket, avocado, tomato relish & garlic aioli	22
Turkish Eggs   poached eggs, herb labneh, spicy butter, roti	25
Praline Waffles   maple syrup, berry compote & whipped mascarpone	25
Sweetwater Muesli   poached rhubarb & vanilla yoghurt	16
Free Range Eggs on Sourdough   poached, scrambled or fried	14
Sliced House-baked Sourdough   strawberry jam, honey, peanut butter, nutella, or vegemite	11

Poached or fried Eggs 4 / Scrambled Eggs 6 / Spinach 6 / Tomatoes 5 / Sourdough 2 / Avocado 5.5 / Gluten-Free Bread 3.5 / Smoked Salmon 7.5 / Streaky Bacon 7.5

Children's Selection

\$15 Inclusive of Juice or Hot Chocolate & Breakfast Choice of One

Egg, Bacon and Soldiers Little Waffles - with Ice Cream and Maple Syrup

