

Mains

Lamb Back Strap	\$29.90
Herb Crusted Premium Lamb Back Strap from our Yarra Valley Butcher with homemade minted Tzatziki on Creamy Herbed Potatoes and Sweet Potato Purée	
Eye Fillet Steak	\$29.90
Premium Yarra Valley Grass Fed Beef from our Yarra Valley Butcher with Spiced Braised Red Cabbage and Red Wine Beef Jus on Creamy Herbed Potatoes and Sweet Potato Purée	
Kangaroo in Billabong Spices	\$29.90
Kangaroo marinated in Billabong Herbs – Lemon Myrtle, Wattle Seed, Bush Tomato, Mountain Pepper Berry topped with Spicy Australian Plum Sauce on Creamy Herbed Potatoes and Sweet Potato Purée	
Honey Mustard Pork Fillet with Rich Herbed Apples	\$29.90
100% Australian Murray Valley Pork Fillet rolled in Sweet Pepper Berry, Honey and Mustard topped with Lemon and Herb Spiced Apples on Creamy Herbed Potatoes and Sweet Potato Purée	
Pillows of Chicken Breast with Pumpkin Pesto Stuffing	\$29.90
Chicken Breast layered with Butternut Pumpkin, Pine Nuts and Persian Fetta Pesto and baby spinach wrapped in Filo Pastry and served on Creamy Herbed Potatoes with Sweet Potato Purée	
Fish of the Day	\$29.90
Fish cooked in Lemon Myrtle and Lemon Verbena Butter served on Lemon and Dill Risotto with Virgin Butter and Parmesan (Also on a Herb Farm Salad with creamy Homemade Lemon Dill Aioli)	
Herb Crusted Salmon	\$29.90
Salmon rolled in Herbs and Lemon Myrtle Butter topped with Lemon Zested Herb Crust on a bed of Herb Farm Salad with Lemon, Garlic and Dill Aioli	
Prawn Fettuccine	\$29.90
Sautéed Prawns with Garlic and a hint of Chilli in a Creamy White Wine Sauce Finished with Lemon and Fresh Herbs	
Truffled Mushroom and Herb Risotto	\$19.90
Shitake, Shimjei, Swiss Brown, Champignons, Oyster, Portobello and Enoki Mushrooms tossed in Macadamia and Truffle Oil, finished with Fresh Herbs and Subtle Spices infused with Parmesan Cheese and Virgin Butter.	