

BARWON EDGE

3 course chef's selection (2 savoury & dessert).....\$79pp
4 course chef's selection (3 savoury & dessert).....\$95pp

House made flatbread (2 pce.) (VG0 GF0)	\$8
Hummus w sumac & garlic (VG GF)	\$16
Muhammara w toasted walnuts & Aleppo pepper (VG GF)	\$17
Zucchini w white bean, goats cheese, dukkah & pomegranate (VG0 GF) ..	\$14
Haloumi w compote, red wine reduction, thyme & grapes (VG0 GF).....	\$20
Crispy prawn cutlets, harissa, Urfa chilli & fennel (DF GF)	\$25
Cured swordfish w grapefruit, basil & pink peppercorns (DF GF).....	\$28
Beef kofta w baharat, tomato, preserved lemon & herbs (DF)	\$25
Pork tenderloin w burnt apple, chorizo & maple glaze (DF GF)	\$45
Slow cooked lamb w roasted onions, chickpeas & dates (DF GF)	\$44
Oven roasted snapper w taktouka sauce, garlic & coriander (DF GF) ..	\$46
Crispy fried chicken, sumac & honey (DF GF)	\$38
Roasted cabbage w capsicum, buckwheat & watercress (VG0 GF).....	\$35
Triple cooked potatoes w spiced butter (VG0 GF0)	\$16
Broccoli w almond parsley cream & barberry vinaigrette (VG GF0).....	\$18
Roasted root veg, ricotta, date molasses & smoked nuts (VG0 GF).....	\$18
Smashed cucumber, tomato, barberries & mustard vinaigrette (VG GF) .	\$17

BARWON EDGE

Dessert

Chocolate sablé w raspberry ice cream & mint choc ganache.....	\$18
Butterscotch pudding, custard cream, orange & cinnamon.....	\$18
Poached fruit, “Labneh”, granita & pistachios (VG GF)	\$18
Assorted sorbets (VG GF)	\$15

Liquid Dessert

Affogato.....	\$11
<i>Amaretto / Frangelico / Brookies Mac Liqueur / Baileys +\$6</i>	
Macadamia Espresso Martini	20
<i>Macadamia Liqueur, Vanilla Vodka, Espresso, Macadamia Syrup</i>	
Outdated Fashion.....	22
<i>Date-infused Spiced Rum, Sugar Syrup, Bitters</i>	
Château Lapinesse “Sauternes” Semillon ‘22.....	16
<i>Bordeaux, France</i>	
NV Valdespino “El Candado” Pedro Ximenez MV.....	16
<i>Jerez, Spain</i>	

Tea, coffee & friends

Cartel Coffee / Hot Choc / Mocha.....	\$5
<i>Large / Soy / Almond / Oat +\$1</i>	
<i>Extra shot / decaf +\$0.5</i>	
Love Tea.....	\$5
<i>English Breakfast / Earl Grey / Green /</i>	
<i>Peppermint / Chamomile / Lemongrass & Ginger</i>	

BARWON EDGE

2 course chef's selection lunch only (2 savoury).....\$59pp
3 course chef's selection (2 savoury & dessert).....\$79pp
4 course chef's selection (3 savoury & dessert).....\$95pp

House made flatbread (2 pce.) (VG0 GF0) \$8
Hummus w sumac & garlic (VG GF) \$16
Muhammara w toasted walnuts & Aleppo pepper (VG GF) \$17
Zucchini w white bean, goats cheese, dukkah & pomegranate (VG0 GF) .. \$14
Haloumi w compote, red wine reduction, thyme & grapes (VG0 GF)..... \$20
Crispy prawn cutlets, harissa, Urfa chilli & fennel (DF GF) \$25
Cured swordfish w grapefruit, basil & pink peppercorns (DF GF)..... \$28
Beef kofta w baharat, tomato, preserved lemon & herbs (DF)..... \$25

Pork tenderloin w burnt apple, chorizo & maple glaze (DF GF) \$45
Slow cooked lamb w roasted onions, chickpeas & dates (DF GF) \$44
Oven roasted snapper w taktouka sauce, garlic & coriander (DF GF) .. \$46
Crispy fried chicken, sumac & honey (DF GF) \$38
Roasted cabbage w capsicum, buckwheat & watercress (VG0 GF)..... \$35

Triple cooked potatoes w spiced butter (VG0 GF0)..... \$16
Broccoli w almond parsley cream & barberry vinaigrette (VG GF0)..... \$18
Roasted root veg, ricotta, date molasses & smoked nuts (VG0 GF)..... \$18
Smashed cucumber, tomato, barberries & mustard vinaigrette (VG GF) . \$17

BARWON EDGE

Dessert

Chocolate sablé w raspberry ice cream & mint choc ganache.....	\$18
Butterscotch pudding, custard cream, orange & cinnamon.....	\$18
Poached fruit, “Labneh”, granita & pistachios (VG GF)	\$18
Assorted sorbets (VG GF)	\$15

Liquid Dessert

Affogato.....	\$11
<i>Amaretto / Frangelico / Brookies Mac Liqueur / Baileys +\$6</i>	
Macadamia Espresso Martini	20
<i>Macadamia Liqueur, Vanilla Vodka, Espresso, Macadamia Syrup</i>	
Outdated Fashion.....	22
<i>Date-infused Spiced Rum, Sugar Syrup, Bitters</i>	
Château Lapinesse “Sauternes” Semillon ‘22.....	16
<i>Bordeaux, France</i>	
NV Valdespino “El Candado” Pedro Ximenez MV.....	16
<i>Jerez, Spain</i>	

Tea, coffee & friends

Cartel Coffee / Hot Choc / Mocha.....	\$5
<i>Large / Soy / Almond / Oat +\$1</i>	
<i>Extra shot / decaf +\$0.5</i>	
Love Tea.....	\$5
<i>English Breakfast / Earl Grey / Green /</i>	
<i>Peppermint / Chamomile / Lemongrass & Ginger</i>	

BARWON EDGE

Vegan Menu

3 course chef's selection (2 savoury & dessert).....\$65pp

House made flatbread (2 pce.) (GF)..... \$8

Hummus w sumac & garlic (GF)..... \$16

Muhammara w toasted walnuts & Aleppo pepper (GF)..... \$17

Zucchini w white bean, dukkah & pomegranate (GF)..... \$14

Falafel, marinated peas, mint & coconut yoghurt (GF)..... \$22

Roasted cabbage w capsicum, buckwheat & watercress (GF)..... \$35

Triple cooked potatoes w spiced "butter" (GF0)..... \$16

Broccoli w almond parsley "cream" & barberry vinaigrette (GF0)..... \$18

Roasted root veg, date molasses & smoked nuts (GF)..... \$18

Smashed cucumber, tomato, barberries & mustard vinaigrette (GF).... \$17

BARWON EDGE

Dessert

Poached fruit, “Labneh”, granita & pistachios (VG GF)	\$18
Assorted sorbets (GF).....	\$15

Liquid Dessert

Macadamia Espresso Martini	20
<i>Macadamia Liqueur, Vanilla Vodka, Espresso, Macadamia Syrup</i>	
Outdated Fashion.....	22
<i>Date-infused Spiced Rum, Sugar Syrup, Bitters</i>	
Château Lapinesse “Sauternes” Semillon ‘22.....	16
<i>Bordeaux, France</i>	
NV Valdespino “El Candado” Pedro Ximenez MV.....	16
<i>Jerez, Spain</i>	

Tea, coffee & friends

Cartel Coffee - Hot Choc - Mocha.....	\$5
<i>Large - Soy - Almond - Oat +\$1</i>	
<i>Extra shot - decaf +\$0.5</i>	
Love Tea.....	\$5
<i>English Breakfast - Earl Grey - Green -</i>	
<i>Peppermint - Chamomile - Lemongrass & Ginger</i>	