



THE GOVERNOR'S BOARD (gfo) (vo)

A range of regional small goods including cheese, meats, bread & house made delights

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| For 1 person | \$16 |
| For 2 persons | \$28 |
| For 4 persons | \$52 |

LAMB KIBBEH (3 pieces) \$16

Crisp torpedos of Beeac prime minced lamb & bulgar wheat, stuffed with pinenuts, haloumi & herbs, pan fried, served with Schulz organic yoghurt labneh and house made tomato kasundi

STEAMED BAO (3 pieces) Vegan option available \$16

House made steamed buns filled with Thai inspired ABeckett's Creek ground beef, peanut lime sauce, bean shoots

PORK BELLY (4 pieces) \$18

Crispy, twice cooked Western Plains Pork Belly, pickled vegetables, Vietnamese dipping sauce

PRAWNS (8 prawns) (gf) \$19

Whole Crystal Bay prawns, sorrel mayo & Marie-rose dressing, cos, parmesan and sun-dried tomato salad

FRIED CHICKEN \$16

Korean style crispy fried free range chicken pieces, a little spicy, with house kimchi and Korean bbq dipping sauce

BAKED BRIE (v) (gfo) \$19

Apostle Whey brie, oven baked in Timboon Apple liqueur, fresh thyme & garlic, crusty bread

CHEF'S PLATE \$20

Can't decide? Let the kitchen choose 4 items, including some from above, to tantalise your taste buds

☺ Our FARE is designed for sharing (no food envy!) We recommend 3 dishes between 2 persons for a great lunch

KID'S TASTE PLATE (gfo) (vo) (for under 12 only) \$9.50

Kabana, cheese, seasonal fruit, bread

ADD...

CHIPS (gf) \$9

Chunky steak fries, house made aioli

SIDE SALAD (gf) \$8

Dressed leaves, Meredith marinated fetta, pecans

SOMETHING SWEET

CRÈME BRULEE (gf) \$13

Classic crème brûlée, poached pear, Timboon vanilla ice cream

CAKE (gfo)

Choose from our home-made range in the cabinet: slices, cakes and cookies

ABecketts Creek GRASS FED BEEF (used in our steamed bao dish)

We grow and use our own pure bred, black angus beef. The beef is grass fed and raised on a small 40 hectare property owned & operated by the distiller's family just out of town. In true paddock to plate form, the stock are processed at Brenden Bouchier's "Mortlake Butchers" and are hung for a minimum of 28 days before being packed and delivered to the distillery. Available in take home packs fresh or frozen.

Order + pay for meals and coffee at main counter

- gf = gluten free
- gfo = gluten free option
- v = vegetarian
- vo = vegetarian option
- We are **not** a nut free kitchen
- Please quote your table number
- A 10% surcharge applies on public Holidays
- free wifi pass: @timboondistillery**

