



Public Inn

CONTEMPORARY 14.5/20

Public Inn is a supremely inviting space. The bar/lounge area is laidback with tubby Chesterfield armchairs and open fires, sculptural pendant lights casting pretty shadows on the ceiling. The dining area has a sleeker feel without forgoing any of the warmth, with barrels of feature wines embedded in a crazy-paving wall. The menu is an exciting, invigorated suite of contemporary dishes, with a decent weighting for vegetarians. Gazpacho topped with a cube of Tabasco jelly, served with vodka-soused cucumber and watermelon salad, effervesces with flavour. Pan-seared gnocchi with buttermilk, cauliflower, leek and chestnuts is luxurious yet light, while the seared duck breast is part of an epic landscape that includes potato dauphinoise, duck leg pastries and fruit chutney. Share a dessert platter for its range and value – or plump for quince pie with buttery shortcrust, icecream and rhubarb and ginger sorbet. Staff are knowledgeable and professional, never missing a beat.

AND ... The Inn and Out set lunch menu is excellent value.

VIBE Relaxed and refined.

BEST BIT Discovering new wines from the feature wall.

WORST BIT Some dishes may feel a little skimpy for big appetites.

CASTLEMAINE

165 Barker Street 03 5472 3568

Open L D Daily Average main \$35

Cards DC AE MC V eftpos Drinks

Impressive, mainly Antipodean wine list and rotating range of boutique beers **Owners** Hayden Winch, Peter McMahon, Greg Dedman, Gavin Smith

Chef Ben Armstrong **Seats** 65;

outdoors; bar www.publicinn.com.au