

A LA CARTE MENU

	Entrée	Main
FLAT BREADS	9.5	
> Whipped garlic and chive butter with aged parmesan		
> Rich Italian style tomato sauce with Ashgrove smoked cheddar		
> Basil pesto and crumbled local feta		
SOUTHERN OCEAN CHOWDER	18.5	
with spring onion pesto and roasted garlic sourdough		
PRESSED PORK BELLY	19.0	29.0
white bean and chorizo cassoulet with baked tomato		
CHERMOULA SPICED NORTHERN LAMB FILLETS	19.5	29.0
fried parmesan eggplant, grape tomato, zucchini and garlic ragoût with rosemary oil		
FIVE SPICED TEMPURA RANNOCH QUAIL	20.0	
on crisp vermicelli pancakes and pickled cucumber		
SEARED TASMANIAN SCALLOPS	20.0	29.5
baked in half shell with creamed leek and lemon gremolata		
POTATO AND THYME GNOCCHI	19.0	28.0
hand formed with creamed Huon mushrooms, spinach and smoked chicken		
RABBIT AND PISTACHIO TERRINE	22.0	
served with spiced apple compote, crusty sourdough and leaf greens		
SPAGHETTINI	21.5	31.0
tossed with sautéed prawns, mussels, ling, olive oil, garlic slivers, cream, chilli, lemon-infused cherry tomatoes, basil and citrus crumbs		
LOCAL TASMANIAN OYSTERS	1/2 Dozen	Dozen
<i>from our pristine waters, served</i>		
Natural with lemon, shallot and red wine vinaigrette	18.0	28.0
or		
Rockefeller with bacon, shallots, fine herbs, breadcrumbs and parmesan cheese	21.0	32.0

Please Note: *Staff should be advised regarding any specific dietary requirements. Dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.

ONE BILL PER TABLE PLEASE — *Be advised a 3% surcharge will be applied to *Diner's Club or American Express transactions

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GINGER BEER BATTERED FLATHEAD with orange aioli, lemon and cardamom salted fries	Main 29.0
CRISPY SKIN TASMANIAN ATLANTIC SALMON with soba noodles, leafy greens and miso consommé	29.5
OVEN ROASTED CHICKEN BREAST seared with sage and prosciutto, gnocchi romaine with fricassée of Huon and wild mushrooms	29.0
PRIME YEARLING SCOTCH FILLET Roaring 40's Blue kipfler potato crush, buttered broccollini, caramelised shallots and jus	31.5
CHAR GRILLED BEEF TENDERLOIN wrapped in streaky bacon, scalloped potatoes, charred King prawns and roasted garlic reduction	35.5
MARINATED PORK SIRLOIN Sesame tossed Asian greens with black bean and coriander	28.0
SEARED DUCK BREAST on parsnip risotto with pear and quince butter	33.0
ACCOMPANIMENTS	8.0
> Mixed salad with balsamic vinaigrette	
> Fresh garden vegetable selection	
> Fries	
> Potato wedges with tomato salsa and sour cream	
> Breaded Huon mushrooms with garlic aioli	