



TABLE D'HÔTE MENU

3 COURSE - 92

ENTRÉE

Tasmanian Scallops in Half Shell

Jerusalem artichokes, truffled goat's curd, macadamia nuts, dukkah seasoning, chive sauce *(LG)*

Point Duck Liver Parfait

Cipollini onion jam, blueberries, Sauterne gel, house-made brioche, whipped duck fat *(NF)*

Scottsdale Pork Belly

Masterstock-braised, soft egg, bok choy, lentil salad, sesame dressing, pickled mild chili *(LG, NF)*

MAIN

Tasmanian Wild Caught Market Fish

Carnaroli rice risotto, butternut pumpkin, fish velouté, fennel, pumpkin seeds, parmesan chip *(LG, NF)*

Cape Grim Braised Short Rib MB4

Paris mash, mixed mushrooms, baby peas, shallots, roasted bone marrow jus *(LG, NF)*

Honey-glazed Duck Breast

Variations of beetroot, chat potatoes, orange, truffle oil *(LG)*

DESSERT

Berry Pavlova

Fresh seasonal berries, Chantilly cream, yuzu-lemon curd, mint, lemon sorbet,
Grand Marnier *(LG, V, NF)*

Honey Crème Brûlée

Rhubarb compote, raspberry, milk crumble, caramel ice cream, lavender *(V, NF)*

Coal River Farm Cheese Selection: Triple Cream Brie & Farm Blue

Huonville apple, muscatel grapes, nuts, walnut bread, fennel seed lavosh

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free.

Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

LG- Low Gluten, V – Vegetarian, DF – free from dairy, NF - no added nuts