



Mother's Day

Sunday 12 May 2019

Adult \$130

Amuse Bouche

Confit Duck Leg Croquette

beetroot tzatziki, micro herbs

Entrée

Hiramasa Kingfish Sashimi

cucumber, avocado, ponzu dressing, soba noodles, sesame, finger lime, shiso leaves, enoki mushrooms

Carnaroli Risotto

cauliflower, chervil, radicchio, parmesan, truffle, house made dukkah

Quail Breast

creamy black lentils, celeriac, walnut & apple granola

Main Course

Braised Cape Grim Short Rib

heirloom carrots, onion, potato gratin, kale, dark ale jus

Local Loin of Venison

beetroot variations, pistachio, barberries, fermented Granny Smith apple, bread dumpling, red wine butter sauce

Fish of the Day

saffron tagliatelle, house made ricotta, compressed fennel, spinach, lemon, ginger, velouté de poisson, pickled rhubarb

Dessert

White Chocolate & Brioche French Toast

raspberries, elderflower, coconut, tapioca, reduced milk ice cream

Pear Poached in Red Wine

Valrhona Gianduja, honey crème brûlée, hazelnuts, lemon verbena, salted caramel ice cream

Selection of Coal River Cheese

Huonville apple, walnuts, muscatel grapes, fennel & sesame seed lavosh, walnut bread

Tea or Coffee