



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*

Beetroot Carnaroli Risotto

salt & green peppercorn calamari, parmesan foam & cheese chips, fermented green apple, herb salad

Quail Breast

creamy black lentils, celeriac, walnut & apple granola

Main Course

Braised Cape Grim Short Rib

mixed Tasmanian mushrooms, onion, potato gratin, kale, dark ale jus

Peninsula Venison Loin

*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

Textures of Rhubarb

honey crème brûlée, raspberry, milk crumble, licorice root, pistachio sponge

Red Wine Poached Pear

walnut & maple syrup tart, buckwheat pastry, crème Anglaise, spiced goat's curd ice cream

Selection of Coal River Cheese

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

Tea or Coffee

Chocolate Cup