



Table d'hôte Menu

3 course
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Entrée

Hiramasa kingfish sashimi, cucumber, avocado, ponzu dressing, soba noodles, sesame, finger lime, micro herbs, enoki mushrooms

Rannoch Farm quail breast, creamy black lentils, celeriac, walnut & apple granola, cabernet jus

Duck liver parfait, cipollini onion jam, blueberries, Sauterne gel, lettuce leaves, house made brioche, whipped duck fat

Main

Panfried local fish, carnaroli risotto, winter truffle, pumpkin textures, guanciale, lobster velouté, roquette

Slow cooked Three Rivers lamb rump, sweet potato, asparagus, yoghurt, sumac, smoked almonds, red onion, wild Tasmanian garlic flowers

Honey glazed duck breast à l'orange, kipfler potatoes, orange, parsnip, compressed celery, duck & orange jus

Green peppercorn potato gnocchi, kale, mushrooms, pickled shallots, green raisins, almond, parmesan foam

Dessert

Walnut & maple syrup tart, buckwheat pastry, red wine poached pear, sauce Anglaise, spiced goat's curd ice cream

Textures of rhubarb, honey crème brûlée, raspberry, milk crumble, licorice root, pistachio sponge

Coal River Farm Triple Brie, muscatel grapes, Tasmanian quince paste, apple, walnut bread, 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.