



Pacific Oysters

5 each

Natural, lemon
Kilpatrick, smoked bacon
Bloody Mary sorbet
Tempura oysters, black garlic aioli

Entrée

Australian U10 King Prawns, shiitake dashi, bok choy, crispy leek dumplings, Daikon, coriander, edamame beans, sesame	27
French style Cape Grim beef tartare, egg yolk cream & cured anchovies, Sherry, Winter truffle, garlic chives, Nasturtium, house made waffle potatoes	27
Rannoch Farm quail breast, creamy black lentils, celeriac, walnut & apple granola, cabernet jus	26
Master stock braised pork belly, mustard crust, lentil salad, baby gem lettuce, salted grapes, miso, carrots, broad beans, assorted micro herbs	24
Hiramasa kingfish sashimi, cucumber, avocado, ponzu dressing, soba noodles, sesame, finger lime, micro herbs, enoki mushrooms	26

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.



Main Course

Panfried local fish, carnaroli risotto, winter truffle, pumpkin textures, guanciale, lobster velouté, roquette	45
‘Coq au vin’, Nichol’s free range chicken, poached & panfried, carrot, caramelised onion, leek, red wine, mash & parsley	46
300gm Cape Grim sirloin (MB4), carrots, onion, spinach, parsley potato gratin, bone marrow jus with leaves, croûtons, walnuts, balsamic dressing	56
Slow cooked Three River’s lamb rump, sweet potato, asparagus, yoghurt, sumac, smoked almond, red onion, wild Tasmanian garlic flowers	54
Green peppercorn potato gnocchi, kale, mushrooms, pickled shallots, green raisins, almond, parmesan foam	35
Flambé prawns, <i>cooked at your table</i> , served with coconut rice, pineapple salsa, coriander, puffed rice	59
Eye fillet steak ‘Diane’, <i>cooked at your table</i> , served with green beans & speck, Dauphine potatoes with thyme	69

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.



Sides

House made potato gratin, cream, parmesan cheese, shallots & garlic	10
Paris mash, brown butter, parsley	10
Broccolini, oyster sauce, puffed wild rice, pickled red chili	10
Assorted lettuce, radish, pickled shallots, croûtons, honey balsamic vinaigrette	7.5
Caramelised beetroot, Sherry vinegar, Meander Valley feta cheese, pumpkin seeds, roquette	10

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.



Dessert

Walnut & maple syrup tart, buckwheat pastry, red wine poached pear, sauce Anglaise, spiced goat's curd ice cream 18

*Textures of rhubarb, honey crème brûlée, raspberry, milk crumble, licorice root, pistachio sponge 18

Valrhona chocolate fondant, (*baked to order*), banana, coconut bavaoise, hazelnut, yuzu & lemon curd, chocolate soil, rum & raisin ice cream 22

*Crêpe Suzettes, (*cooked at your table*), burnt orange ice cream, butter crumble, Grand Marnier 28

**gluten free option available*

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.



Cheese 30g / 14 - each additional cheese 7.5

Served with muscatel grapes, Tasmanian quince paste, apple, walnut bread, lavosh

Coal River Farm Triple Cream Brie *Tasmania*

Cow's milk - very indulgent - robust, full flavour - snowy rind - mottling as it matures

Tilsit *Heidi Farm, Tasmania*

Cow's milk - rich, dense texture - distinctive nutty overtone

Coal River Farm Blue *Tasmania*

Cow's milk - mild blue - Penicillium Roqueforti - unique, subtle flavour - slightly sweet, tangy - just the right amount of salt

Bay of Fires Clothbound Cheddar *Tasmania*

Cow's milk - traditional recipe - buttery, yellow colour - matured 12 months to 2 years - sharp, rounded, slightly salty - crumbly in texture

Pyengana Mature Cheddar *Tasmania*

Cow's milk - semi hard, artisan - creamy, crumbly, smooth texture - full flavoured, herbaceous, spicy

Ashgrove Mr Bennett's Blue *Tasmania*

Cow's milk - blue mould - smooth, creamy texture - aged several months - good depth of veining & distinctive bite

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.