



Pacific Oysters

3 / 15 each additional 4

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

Entrée

Duck liver parfait, cipollini onion jam, blueberries, Sauterne gel, lettuce leaves, house made brioche, whipped duck fat	25
Cape Grim beef tartare, shallots, chives, sherry, house made waffle potato chips, wild Tasmanian garlic flowers	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
Beetroot carnaroli risotto, parmesan foam & chips, fermented green apple, herb salad	22

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Main Course

Local fish, saffron pasta, ricotta, compressed fennel, spinach, lemon, ginger, velouté de poisson, freeze dried raspberry	45
Honey glazed duck breast à l'orange, kipfler potatoes, orange, parsnip, compressed celery, duck & orange jus	52
Truffled Nichol's free range chicken breast, corn, parsnip, buttered parsley potatoes, kale, pickled red onion, walnuts, raisins, red wine jus	46
Cape Grim short rib on the bone, Cygnet gourmet mushrooms, Madeira, parsley, onion, Tallegio cheese, Dauphine potato, bone marrow, salsa verde	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

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Sides

Potato fries, house seasoning, tomato sauce & smoked garlic aioli	8.5
Paris mash, brown butter, parsley	10
Broccolini, oyster sauce, puffed wild rice, pickled red chili	10
Mixed Tasmanian mushrooms, pan fried kale, shallots, garlic, Madeira reduction, parsley	12
Assorted lettuce, radish, pickled shallots, croûtons, honey balsamic vinaigrette	7.5
Green beans, tarragon butter, speck, puffed barley	10

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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*

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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

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