



À la Carte Menu

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,
frisée lettuce, house made brioche, whipped duck fat 25

Wild caught tiger prawns, charred stone fruit, truffled goat's curd,
sunflower shoots & seeds, compressed celery, lobster bisque, yuzu 26

Cape Grim beef tartare, confit of shallots, chives, garlic chips, sherry,
house made waffle potato chips 27

Rannoch Farm quail breast, creamy black lentils, celeriac,
walnut & apple granola, cabernet jus 26

Meander Valley marinated goat's feta cheese, tomatoes, roquette,
pine nuts, olive tapenade, herb focaccia 22

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Main Course

Local fish, saffron pasta, ricotta, compressed fennel, spinach, lemon, ginger, velouté de poisson, soured raspberry	45
Nichol's Free range chicken 'poached & fried', sweetcorn, leek, shiitake	42
Cape Grim sirloin 350gm, (MB4), Cygnet gourmet mushrooms, madeira, parsley, café de Paris butter, onion, Tallegio cheese, dark ale cracker, bone marrow	56
Green peppercorn potato gnocchi, grilled zucchini, capsicum, pickled mushrooms, parmesan foam, fried roquette	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 gratin, cream, garlic, onion & cheese	12
Paris mash, brown butter, parsley	10
Broccolini, oyster sauce, puffed wild rice, orange salt	10
Heirloom carrots, barley, tarragon butter	12
Assorted lettuce, radish, pickled shallots, croûtons, honey balsamic vinaigrette	7.5

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Dessert Menu

*Littlewood strawberries, honey brûlée, lemon curd, meringue, champagne, macadamia nuts	18
*Fluffy milk rice pudding, apple, cinnamon, puffed rice, Kraken spiced rum & raisin ice cream	20
*Textures of rhubarb, buttermilk cream, milk crumb, raspberries, licorice root, infused whey	18
Valrhona chocolate fondant, (<i>baked to order</i>) mixed berries, vanilla & coconut cream, pistachio, chocolate soil, yoghurt sorbet, Grand Marnier	22
*Crêpe Suzettes, (<i>cooked at your table</i>) 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, green apple, walnut bread, lavosh

Coal River 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

Fourme d'Ambert *Rhône Alps, Auvergne, France*

Cow's milk - blue mould - mild - firm, creamy texture - aromatic flavour - savoury, nutty after taste

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