TasTAFE

DRYSDALE
TOURISM + HOSPITALITY
Centre of Excellence

Entrée

Charred asparagus
black garlic and avocado mayonnaise, mushroom pate **VG, DF** **11.00**

Hot smoked trout salad
lemon crème fraiche, pickled radish, lavosh **GFO** **13.00**

Pate en croute cumberland sauce and melba toast **11.00**

Seafood chowder grilled sour dough **GFO** **12.00**

Main Course

Buttered gnocchi
mushroom a la grecque, parmesan cream sauce **V** **19.00**

Pan seared salmon
greens, lemon butter sauce, parsley potatoes **GF** **23.00**

Roasted chicken breast GF
garlic and basil, mustard dauphinoise, greens, smoky capsicum relish **21.00**

Lamb rogan josh chapati, raita, pilaf rice **20.00**

Chargrilled porterhouse
paris mash, grilled broccolini, roasted tomato jus **GF** **22.00**

Vegan option available – please ask your wait person VG DF

Dessert

Fresh and charred fruit cocktail
balsamic glaze, wild rice crisp **VG DF** **9.00**

Hazelnut parfait dipped in hazelnut glaze **9.00**
shortbread, chocolate sauce, honey tuilles

Pistachio and passionfruit caramel tart **9.00**
swiss meringue, roasted pistachios, citrus gel

Apple pithivier cinnamon ice cream on praline, sauce anglaise **9.00**

Tasmanian cheese selection with condiments **GFO** **12.00**

***GF**: Gluten Free, **GFO:** Gluten Free Option, **V**: Vegetarian, **VG**: Vegan, **DF**: Dairy Free*