

Entrée

Tofu fingers pickled ginger and sweet-sour chili, tapioca caviar V GF	12.50
Smoked quail jasmine tea, carrot GF	14.50
Confit duck tortellini with beef broth and puy lentils	13.50
Pork belly, seared scallops pickled fennel, baked apple puree GF	14.00

Main Course

Braised mushrooms millet, bok choy, tofu dressing, pumpkin seed pesto GF VG DF	22.00
Seafood bouillabaisse selection local shellfish and seafood, rouille, served with garlic croutons GF	27.00
Chicken chasseur semolina pudding, baby spinach GF	21.50
Slow cooked lamb taranga, broccolini, lemon sauce GF	24.00

Dessert

Dark chocolate and white chocolate mousse apple bubbles, lime meringues, pine nut wafers GF	9.00
Crepe suzette crème fraiche, orange segments GF	12.00
Apple pie crème anglaise, cinnamon ice cream	9.00
Tasmanian cheese aged cheddar, blue cheese, brie, quince paste and crackers	12.50