

5 COURSE DEGUSTATION

Cooked by TasTAFE apprentices and served by our hospitality students; a series of dinners held each Wednesday and Thursday evening from 13 October to 4 November. Reservations from 5.30pm with last seating at 7pm.

\$40 per person

Reservations to:

drysdalerestaurantnorth@tastafe.tas.edu.au or 6777 2482.

MENU

Citrus Cured Ocean Trout
Nitsume gel, taro chips, fennel, and apple slaw

Seared and lightly smoked lamb loin
Peperonata and soft herbs

Scallops
Spring peas, Jerusalem artichoke purée, verjus jelly and pancetta crumb

Braised Cape Grim Wagyu Beef Cheek "Pot Au Feu"
Rich beef consommé, bone marrow tempura and pommery mustard

Mango and Passionfruit cheesecake
Oat and honey crumble