

# MENU

## Entree

Mushroom pithivier - corn and oat sauce, pickled greens, soya gel	V DF GF	9.00
Beef carpaccio – soused onions, soya dressing, baby green, crisp enoki	GF DFO	12.00
Char grilled ouzo octopus, - cumin spiked tomato sauce, baby leaves	GF	12.00
Spinach and ricotta ravioli – asparagus, saffron cream, toasted walnuts	VEG VGO	10.00

## Main Course

Pumpkin risotto – spring onions, salted pepitas, parmesan cheese, sage leaves	VEG, VGO, DFO, GF	15.00
House made pork bratwurst – Irish mash, roasted balsamic onions and mustard jus	GF	18.00
Roasted chicken – pistachio and chorizo galantine, saffron pilaf and red pepper coulis	GF	19.00
Special of the Day – please ask your wait person		20.00

## Dessert

Dark chocolate mousse – morello cherries, cardamon sponge, chocolate snaps		8.00
Ginger and date pudding - poached pears, salted caramel crème anglaise, coral tuilles		8.00
Baked apple crumble – mixed fruit cinnamon compote, vanilla cream, apple crisp	GF	9.00
Special diet desserts – available on request		
Tasmanian cheese plate – brie, aged cheddar, blue cheese, quince paste, hand made crackers	GFO	11.00

GF – Gluten Free, DF – Dairy Free, DFO – Dairy Free Option, VEG – Vegetarian, V -Vegan, VGO – Vegan Option