

Entrées

Salad of roasted celeriac,

Baby beetroot, caramelised shallots, honey walnuts, goats curd **V, GF** **\$14.00**

Baba Ghanoush,

Dukkha, fried cauliflower, crispy chickpeas, preserved lemon, **VG, GF** **\$12.00**

Cured ocean trout gravlax,

Horseradish crème fraiche, rye crisps, watercress, pickled red onion **\$15.00**

Terrine of Tasmanian game,

Black cherry chutney, dressed leaves & hazelnuts, toasted sourdough **\$14.00**

Main Courses

Pan fried market fish

Crispy risotto cake, mussel beurre-blanc, baby spinach, radish **GF** **\$31.00**

Grilled seasonal vegetables,

Braised puy lentils, black garlic, cashew nut cream **VG, GF** **\$22.00**

Crisp Scottsdale pork belly,

Spiced pumpkin puree, caramelised apple, broccolini, cider jus **GF** **\$27.00**

Braised lamb shank, Greek-style,

Almond and potato skordalia, kalamata olive and wild rocket salad **\$30.00**

Desserts

Orange flower crème caramel

Pistachio ice-cream, olive oil sable biscuit, citrus salad **\$10.00**

Warm Bosc pear and almond tart,

Frangipane, cinnamon ice-cream, honeyed pear and thyme crisp **\$10.00**

Dark chocolate pannacotta,

Winter fruit compote, mulled red-wine syrup, candied seeds **VG, GF** **\$10.00**

Three Tasmanian cheeses,

Assorted fruits, quince paste, lavosh, oat biscuits **GFO** **\$14.00**

Select a la carte or three courses bundled for \$48 (includes sides for the table)

GF: Gluten Free, GFO: Gluten Free Option, V: Vegetarian, VG: Vegan