Drysdale Restaurant

Entrées

Beetroot and walnut salad on goat cheese mousse **$12.00**
GF, VGO

Prawn Ceviche, cucumber, lime, dill and gin jelly **$16.00**
LF, CF

Chicken liver pate with brioche and cranberry chutney **$14.00**
GFO

Main Courses

Spinach and ricotta cannelloni, rich tomato sugo **$24.00**
****Contains cashews, VG***

Pan fried market fish (ask your waiter) polenta fingers, summer salsa **$34.00**
LF, GF

Lamb Noisette on skordalia, pea puree **$30.00**
LF, GF

Double-cooked Pork belly with potato croquette **$28.00**
GF, LFO

***GF:** Gluten Free, **GFO:** Gluten Free Option, **V**: Vegetarian, **VO,** Vegetarian Option **VG:** Vegan*
***VGO:** Vegan Option, **LF**, Lactose Free, **LFO**, Lactose Free Option*
**Contains known allergen*

Drysdale Restaurant

Desserts

Pinot Noir Tiramisu **$10.00**

Swiss meringue, sponge, mascarpone, red-wine reduction

Vegan churros with chocolate sauce **$10.00**

Chai custard ice cream

LF, VG

Chocolate Terrine **$10.00**

with pistachio praline and chocolate coated strawberries

Contains peanuts

Three Tasmanian cheeses, **$15.00**

Assorted fruits, lavosh, water crackers ***GFO***

Ask your waiter for the dessert wine, digestives and liqueurs list

GF: *Gluten Free,* ***GFO:*** *Gluten Free Option,* ***V****: Vegetarian,* ***VO,*** *Vegetarian Option* ***VG:*** *Vegan*
VGO: *Vegan Option,* ***LF****, Lactose Free,* ***LFO****, Lactose Free Option*

**Contains known allergen*