

Entrée

Tuna tataki	\$13.00
with ponzu sauce, Asian slaw, pickled onion, sesame seeds GF	
Chicken liver parfait	\$12.00
house brioche, dressed leaves and Cumberland sauce	
Grilled Polenta	\$11.00
rocket, avocado hummus, and pumpkin seed pesto VG, GF	
Beef Consommé	\$12.00
mushroom dumpling, spring onions and basil oil GF	

Main Course

Pan fried market fish	\$23.00
fennel, lemon and olive risotto, chive beurre-blanc GF	
Spiced cauliflower steak	\$19.00
broad beans, red pepper sauce, mustard VG, GF	
Roast chicken breast	\$20.00
sweet potato, market greens, thyme jus GF	
Braised lamb shank	\$22.00
swede puree, minted peas and potato gaufrettes	
Scotch fillet	\$24.00
potato pave, new season's vegetables, Bearnaise sauce GF	

Sides

Charred broccolini with French dressing <i>VG, GF serves 2</i>	\$ 7.50
Spiced crispy chat potatoes mild <i>VG, GF serves 2</i>	\$ 7.50

Dessert

Coconut & lemongrass panna cotta , lime sorbet, pineapple VG, GF	\$9.50
Hazelnut parfait , cherries, white chocolate, shortbread, hazelnut praline	\$9.50
Steamed banana pudding , banana creme, salted caramel, chocolate snaps	\$9.50
Trio of Tasmanian cheeses	\$12.50
water crackers, homemade lavosh bread, walnuts, fruit GFO	

GF: Gluten Free, **GFO:** Gluten Free Option, **DF:** Dairy Free, **DF:** Dairy Free Option
V: Vegetarian, **VG:** Vegan