

Drysdale Restaurant

Entrées

Prawn laksa **\$16.00**

A vibrant broth, rice vermicelli noodles, Asian greens, topped with prawns
LF, GF, VGO

Double curry **\$12.00**

Chunky beetroot curry, mung bean dahl, served with fragrant rice
LF, VG, GF

Mock duck bao bun **\$12.00**

Crunchy Asian slaw, spicy vegan duck topped with a lime/soy mayonnaise
LF, VG

Coffee-smoked bratwurst **\$14.00**

Homemade bratwurst, skordalia, minted pea puree *GF*

Main Courses

Pan fried market fish (ask your waiter) **\$32.00**

on green olive, fennel and lemon risotto served with panfried asparagus
GF, LFO

Vegan Wellington **\$24.00**

Braised lentils, wrapped with spinach crepe and mushrooms Duxelles,
encased in pastry with eggplant puree, tomato relish, wattleseed red wine jus
GF, VG

Chicken Roulade **\$28.00**

Prosciutto wrapped chicken filled with LF cream cheese, sundried tomato
and prawns, on chestnut gnocchi and red pesto sauce *GF, LF*

Pork loin steak **\$27.00**

Brined pork loin with potato pave, roasted parsnip and a red wine reduction
GF, LFO

Beef cheek Rendang **\$30.00**

A beef cheek, braised in traditional Indonesian Rendang spices served with
pandan rice, Asian veg and Atjar Tjampoer *GF, LF*

Sides **\$6.00**

Spiced crispy chat potatoes

Market vegetables

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

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Desserts

Apple three ways **\$10.00**

This dessert celebrates the humble apple with an apple pithivier, apple-cider sorbet and sweet apple gelee **VG, GF**

The poor cousin of the apple **\$10.00**

A delightful pear, poached in a red wine and pepper berry syrup served on a deconstructed Pavlova **GF, LF**

Hazelnut parfait **\$12.00**

A frozen parfait topped with a dark chocolate and hazelnut mirror glaze on a hazelnut shortbread

Chocolate delight **\$10.00**

A warm chocolate and pecan cake, served with minted choc-chip ice-cream, pecan praline and chocolate tuille **GF, LF, VG**

Three Tasmanian cheeses, **\$15.00**

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

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

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