

## Drysdale Restaurant

### Entrées

#### **Salad of roasted celeriac,**

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

#### **Baba Ghanoush,**

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

#### **Cured ocean trout gravlax,**

Horseradish crème fraiche, rye crisps, lambs' lettuce, 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, local 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 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 **V, GF** \$10.00

#### **Three Tasmanian cheeses,**

Assorted fruits, fig and fennel paste, lavosh, water crackers **GFO** \$14.00

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