

Drysdale Restaurant

Entrée

Beef Tartare , pecorino crisp, chives, crusty baguette, GFO	\$12.00
Chargrilled octopus , white bean puree, potato ribbons, GF	\$14.00
Twice baked cheese souffle , hazelnut and rocket salad, V, GF	\$12.00
Black sesame crusted wallaby , beetroot jus, glazed parsnip, GF	\$14.00

Main Course

Pan fried market fish	\$24.00
polenta, tomato and avocado salsa, garlic butter emulsion sauce, GF	
Pumpkin risotto	\$20.00
shaved pecorino Romano, herb oil, V, GF	
Roast chicken breast	\$22.00
truffled Paris mash, broccolini, jus-lie, GF	
Roast Pork loin	\$23.00
braised cabbage, potato marbles, Yorkshire pudding, apple sauce, GFO	
Scotch fillet	\$25.00
sweet potato galette, asparagus, chimichurri, GF	

Sides (serves 2)

Honey glazed Dutch carrots , toasted almonds, parsley, GF, V, VGO	\$7.50
Spiced crispy chat potatoes sour cream GF, V, VGO	\$7.50

Dessert

Pavlova , seasonal berries, crème Chantilly, GF	\$10.00
Meyer lemon tart , raspberry sorbet, coral tuiles	\$10.00
Christmas pudding , poached cherries, crème Anglaise	\$10.00
Trio of Tasmanian cheeses assorted crackers and fruits GFO	\$13.50

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