



MENU

#  Entree

# Mushroom pithivier - corn and oat sauce, pickled greens, soya gel *V DF GF* 9.00

# Beef carpaccio – soused onions, soya dressing, baby green, crisp enoki *GF DF*O 12.00

#  Char grilled ouzo octopus, - cumin spiked tomato sauce, baby leaves  *GF* 12.00

#  Spinach and ricotta ravioli – asparagus, saffron cream, toasted walnuts VEG VGO 10.00

#

# Main Course

#  Pumpkin risotto – spring onions, salted pepitas, parmesan cheese, sage leaves VEG, VGO, DFO, *GF* 15.00

# House made pork bratwurst – Irish mash, roasted balsamic onions and mustard jus GF 18.00

 **Roasted chicken** – pistachio and chorizo galantine, saffron pilaf and red pepper coulis ***GF* 19.00**

 **Special of the Day** – please ask your wait person **20.00**

**Dessert**

**Dark chocolate mousse** – morello cherries, cardamon sponge, chocolate snaps  **8.00** **Ginger and date pudding**  - poached pears, salted caramel crème anglaise, coral tuilles **8.00**

 **Baked apple crumble** – mixed fruit cinnamon compote, vanilla cream, apple crisp ***GF* 9.00**

**Special diet desserts –** available on request

**Tasmanian cheese plate –** brie, aged cheddar, blue cheese, quince paste, hand made crackers ***GFO*  11.00**

*GF – Gluten Free, DF – Dairy Free, DFO – Dairy Free Option, VEG – Vegetarian, V -Vegan, VGO – Vegan Option*