**Entrée**

**Tempura broccolini**

cheese & chive velouté **GF, VEG, VGO 13.00**

**Duck and mushroom pancake roll**

hoi sin mayonnaise  **11.00**

**Crisp fried szechuan lamb,** lime, apple **GF**  **11.00**

**Seafood chowder** charred sour dough  **12.00**

**Main Course**

**Honey and miso roasted pumpkin**

walnut cream, harissa, farro **GF, V, VG 19.00**

**Butter poached fresh fish with warm potatoes**

zucchini dill pickle salad, horseradish & carraway emulsion **GF 23.00**

**Roasted chicken breast**

dysdale house cured bacon, tarragon sausage, corn mousse,

pea tendril salad **GF 21.00**

**Pork cutlet** brussel sprouts, slow cooked cabbage, lentils **GF**  **20.00**

**Braised beef steak,**

sauteed potatoes, black garlic and onion soubise, charred greens **GF 22.00**

**Dessert**

**Apricot and vanilla shortbread tart 9.00**

Pistachio, double cream and candied lemon

**Warm treacle currant pudding 9.00**

whisky custard **VG**

**White chocolate mousse,**

blackberry and apple compote, sesame lace **GF**  **9.00**

**Tasmanian cheese selection** with condiments **GFO** **12.00**

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