

WINTER

LUNCH MENU

Please advise of any allergies/dietary requirements.
We are unable to make menu alterations to dishes,
except for dietary needs.
All credit & debit cards incur a surcharge fee
at the rate of your provider.

(v) = vego (vo) = vegan option
(gf) = gluten free
(gfo) = gluten free option
All our seafood is Australian

SNACKS	House made sourdough + locally cultured butter	3.5pp
	Mount Zero marinated olives (vo)(gf)	13
	Rice crusted tofu, soy, lime + maple glaze, crispy onions (vo)	19
	Boomer Bay (SE Tas) oyster, natural with condiment (gfo)	7ea
	Fried chickpea fritters, fennel jam, aioli, anchovy (vo)(gfo)	20
	BBQ Lenah wallaby wings, gochujang glaze, kohlrabi remoulade, sesame	2 for 34
ENTRÉE	Beetroot + saltbush tart, garlic custard, pepitas, pickled shallots (vo)(gfo)	33
	Local fish Oka, coconut cream, chilli, citrus, tomato, cucumber, onion, sweet potato (gfo)	35
	Crumbed Tasmanian scallops, roasted cabbage + preserved lemon puree, fresh herbs (gfo)	38
	Cape Grim Beef tartare, French onion, reggiano, cipollini, sourdough crisp (gfo)	37
	Crispy pork belly, sake roasted pear, radicchio (gfo)	36
MAINS	Tasmanian seafood chowder, pink eye potato, roast fennel, katsuboshi	53
	Market fish, yellow split pea + corn dahl, fermented daikon (gf)	55
	Housemade gnocchi, roasted oyster mushrooms, porcini + thyme cream, hazelnuts (v)	49
	Ginger poached chicken breast, snow fungus, rice cakes, charred onion, tamari (vo)(gf)	50
	Roast duck leg, walnut + pomegranate, chickpeas, harissa, black radish (gf)	52
	Cape Grim scotch fillet 220g, tempura mushrooms, greens, soy + pepper tare	65
SIDES	Misty Meadows leaves, rhubarb, apple, celery, candied walnuts, honey dressing (vo)(gf)	16
	Steamed broccolini, citrus soy, togarashi (vo)(gf)	17
	Chips, garlic mayo (vo)	16
	Twice cooked potatoes, café de Paris butter (gfo)	17
SWEETS	Star anise roasted quince, puff pastry, strawberry compote, jasmine rice crèmeux	
	Coconut panna cotta, pineapple + lychee salsa, pineapple crèmeux, lychee + yuzu granita (gfo)	22
	Vanilla crème brûlée, macadamia nut biscotti (gfo)	22
	Three cheeses, spiced fruit paste, rye lavosh + bread (gfo)	22
		37

STILLWATER