

WINTER

DINNER MENU

Vegetarian menu available. All our seafood is Australian.
Please advise of any allergies/dietary requirements.
AMEX credit cards incur a surcharge fee.

Entree + Main 115pp Min. two courses per person
Main + Dessert 110pp
Three courses 145pp

SNACKS	Boomer Bay (SE Tas) oysters, natural with condiment	7ea
	Gnocco fritto with Parma ham + parmigiano reggiano	10ea
	Mt Zero marinated olives	13
	Baby green lip abalone, whipped wakame + lemon butter, green tea soba noodles	30
	Daily selection of cured meats, rye lavosh + pickles	35
	BBQ Lenah wallaby wings, gochujang glaze, roasted sesame + kohlrabi remoulade	2 for 34
	Tempura potato cake, porcini, pecorino + chive sauce	9ea
	Fried tiger prawn + nori 'stick', gochujang mayo + spring onion relish	7.5ea

ENTRÉE	Salt baked beetroot, puff pastry, smoked stracciatella, toasted nuts, burnt honey + rosemary dressing
	Sashimi, smoked cultured cream, white soy + yuzu kosho, pickled grapes + nori furikake
	Cape Grim beef tartare, cornichon, caper, lovage, Bruny Island c2 + quinoa crisp
	Stanley octopus, lemon dashi + brown butter, udon noodles, togarashi + katsuobushi
	Seared Tasmanian scallops, abalone XO sauce, black radish, rice dumpling + spring onion relish
	Roasted Rannoch Farm quail, polenta, braised kale + chilli, crisp shallot + furikake, green onion oil
	Crispy-skin pork belly, apple + yuzu condiment, herb oil + buttermilk dressing

MAIN	House gnocchi, local mushroom ragout, radicchio, herbs + pecorino romano
	Local market fish, parsley velouté, lemon potato rösti, lobster emulsion + zucchini
	Tasmanian Lenah wallaby, blackened carrot puree, freekah, roasted greens + bbq garlic demi-glace
	Cressy lamb rump, lemon confit potato, shallot soubise, rainbow chard + minted salsa verde
	Cape Grim koji aged eye fillet, miso braised cavolo nero, white beans, tamari + whipped truffle butter
	Wild Tasmanian venison, black barley, beetroot + kale, black garlic + pear, game jus + lovage
	Truffle service - shaved Tamar Valley black truffle

20

SIDES	Misty Meadows rocket, black garlic vinaigrette, shaved pear + parmesan	18
	Steamed broccolini, preserved lemon dressing + toasted almonds	18
	Roasted carrots, smoked goats curd + fermented honey	18
	Roasted Brussels sprouts, caramelised vadouvan butter	17
	Chips + rosemary salt	17

DESSERT	Burnt honey parfait, brown sugar tuile, tonka bean cream, poached rhubarb + toasted almond crumb
	Star anise roasted quince, puff pastry, strawberry compote, jasmine ice cream, toasted milk crumb
	Coconut panna cotta, pineapple + lychee salsa, pineapple crèmeux, lychee + yuzu granita
	Lindt dark chocolate fondant, coffee crèmeux, caramelised oat + wattleseed, milk ice cream
	Three cheeses, spiced fruit paste, rye lavosh + bread

STILLWATER