



# EASTER MENU

SUN 05 APRIL 2026

**ADULTS - \$98**

\*SHARED STYLE

## COURSE 1

Whole market fish – Beurre noisette – Capers & Herbs

Stuffed Squid

Roasted Pink Eye Potatoes Orani seasoning

Glazed Carrots w Smoked Labneh

Grilled Asparagus Cured Egg Yolk & Lemon

Citrus and Herb Salad

## COURSE 2

Textures of Chocolate and Orani Orchard Fruit

**KIDS - \$30**

Fish Bites and Chips

Ice Cream and Topping

WE SOURCE LOCALLY TO SUPPORT TASMANIAN BUSINESSES, WITH A FOCUS ON SUSTAINABILITY AND POSITIVE ENVIRONMENTAL IMPACT. WE ARE A FAMILY RUN FARM WITH A DEEP RESPECT AND PASSION FOR THE LAND AND WE PROUDLY SHOWCASE OUR HOMESTYLE FARMHOUSE PHILOSOPHY.

WE WOULD LIKE TO PAY OUR RESPECTS TO THE TRADITIONAL CUSTODIANS OF THESE LANDS, THE MUMIRIMINA PEOPLE. WHOM FOR AGES, TOOK CARE OF THE LAND ON WHICH IRON CREEK BAY ESTATE RESIDES.

A SPECIAL THANKS TO CAPE GRIM BEEF, SCOTTSDALE PORK, WILD CLOVER LAMB, MARION BAY POULTRY, TONGOLA CHEESE, BOOMER BAY OYSTERS, MR BROWNS & TOWNS MUSHROOMS, VAN DIEMENS STONEGROUND MILLING FLOUR CO., ASHMORES SEAFOOD, BREAM CREEK DAIRY, LENA H GAME MEATS, WESTERWAY BERRY FARM, COAL RIVER FARM, SAVOUR FOODS.