

bread

freshly baked brioche

lemon olive oil OR whipped garlic butter with pink salt 10

entrees

oysters - east coast pacific rock

natural - over ice with lemon 6pc @ 25

natural - with lime & coriander dressing 6pc @ 25

warm - smoked pancetta Kilpatrick 6pc @ 25

tempura soft shell crab rice paper rolls

pink ginger, avocado, orange/lemongrass dipping sauce 22

crispy scallop spring rolls

kaffir lime and lemongrass syrup 22

Japanese style pork dumplings in ginger, soy, chilli sauce 22/36

baked Tasmanian scallop gratin béchamel, parmesan crust,

cress, lemon pepper 22

lamb ribs with caramel soy & chilli sauce, asian gremolata 22/38

salt and pepper squid

sweet chilli sauce, Japanese mayo and kaffir lime 21

quail "kiev" yohgurt, pomegranate, basil oil, sumac 22

prawn tortellini, lemongrass, ginger & shellfish butter sauce,

pecorino, spring onion oil 22

beef carpaccio, garlic aioli, rocket, parmesan, grissini 22

mains

beef tenderloin with herb & leek croquette, sautéed spinach, mushroom cigar	
with your choice of mushroom red wine sauce or beef jus	42
"beef & reef" eye fillet, buttered potato puree, snow peas, garlic prawn & scallops, shellfish bisque sauce	48
slow cooked pan-fried pork belly	
braised in cassia bark and star anise, cauliflower puree, candied fuji apples, shaved red radish and sticky white balsamic	22/36
pan-fried salmon fillet with pesto risotto	
blistered tomatoes, broccolini & basil velouté	36
coconut marinated chicken breast, jasmine rice cake, beans, baby carrots, fragrant pumpkin sauce	36
wallaby porterhouse(m/r) carrot puree, beetroot, sauerkraut, mountain pepper berry and sherry jus	38
slow braised lamb shoulder in cinnamon and all spice	
pumpkin gow gee, poppadum & broccolini served with marsala sauce	38
aromatic red duck curry and coconut rice	
roasted pumpkin, lychees, beans, fragrant herbs	38
juniper rubbed venison fillet(m/r) celeriac puree, cheese souffle, salsa verde, pickled beetroot, truffled sugar snap salad, red wine jus	
	48
sides	
garden of greens avocado, house dried tomatoes dressed with miso, lemon and olive oil vinaigrette	10
steamed vegetables with salted butter	10
duck fat roasted new potatoes with smashed garlic, thyme & parsley	11
straight cut potato chips with garlic-naise and ketchup	10
za'atar crumbed cauliflower, red miso dressing	10

desserts

vanilla panna cotta with pepperberry poached stone fruit, black pepper, aerated chocolate, ginger snap crumble	16.5
warm chocolate torte with ganache, orange cacao crumbs, vanilla ice-cream & crème fraiche	16.5
peanut & butterscotch semi freddo , peanut brittle biscuit, caramel, malt dust	16.5
pot of gold , baked manhattan cheesecake, poached pear, pistachio praline, brandy snap, vanilla ice cream	16.5
white chocolate mousse , compressed summer melons, strawberry, mint & kaffir lime syrup, pepperberry meringue	16.5

ice-cream

sorbet

vanilla	mango
chocolate	raspberry
raw salted caramel	
raw coconut	

any 3 scoops 15

cheeses

ashgrove wasabi cheddar	12
coal river camembert	12
king island blue vein	12
hiedi farm gruyere	12
king island smoked cheddar	12
3 cheese plate	30
choice of - truffled honey / fig puree / or figs and dates	
all served with - Tasmanian sea salt lavoush crackers	