

**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 - prosciutto Kilpatrick 6pc @ 25

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

**tempura prawn rice paper rolls**

pink ginger, avocado, orange dipping sauce 22

**crispy scallop spring rolls**

kaffir lime and lemongrass syrup 22

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

**master stock braised duck ravioli**, cucumber daikon pickle,  
black cumin spiced pine nuts, ginger butter sauce 22

**lamb ribs**, asian style gremolata, chilli soy caramel sauce 22

**quail "kiev"** garlic yoghurt, pomegranate glaze, herb oil, sumac 22

**prawn tortellini**, lemongrass, ginger & shellfish butter sauce,  
pecorino, spring onion oil 22

## **mains**

<b>beef tenderloin with</b> herb & leek croquette, sautéed spinach, beef jus	43
<b>"beef &amp; reef"</b> eye fillet, buttered potato puree, beans, garlic prawn & shellfish bisque sauce	49
<b>slow cooked pan-fried pork belly</b> braised in cassia bark and star anise, cauliflower puree, candied fuji apples, shaved red radish and sticky white balsamic	22/38
<b>pan fried atlantic salmon fillet,</b> harissa potatoes, seasonal vegetables, chorizo, lemon beurre blanc	36
<b>coconut marinated chicken breast,</b> jasmine rice cake, beans, baby carrots, fragrant pumpkin sauce	36
<b>wallaby porterhouse (m/r)</b> carrot puree, beetroot, sauerkraut, mountain pepper berry and sherry jus	38
<b>slow braised lamb shoulder in cinnamon and all spice</b> pumpkin gow gee, poppadum & broccolini served with marsala sauce	38
<b>aromatic red duck curry and coconut rice</b> roasted pumpkin, lychees, beans, fragrant herbs	38
<b>venison fillet (m/r)</b> potato gnocchi, beetroot, gremolata, macadamia & pepperberry crumble, blackberry jus	48

## **sides**

<b>garden of greens</b> avocado, house dried tomatoes dressed with miso, lemon, and olive oil vinaigrette	10
<b>steamed vegetables</b> with salted butter	10
<b>duck fat roasted new potatoes</b> with smashed garlic, thyme & parsley	11
<b>straight cut potato chips</b> with garlic-naise and ketchup	10
<b>za'atar crumbed cauliflower</b> , red miso dressing	10

## **desserts**

<b>vanilla panna cotta</b> with pineapple, aerated chocolate, ginger snap crumble	16.5
<b>warm chocolate torte</b> with ganache, orange cacao crumbs, vanilla ice-cream & crème fraiche	16.5
<b>peanut &amp; butterscotch semi freddo</b> , peanut brittle biscuit, caramel, malt dust	16.5
<b>pot of gold</b> , baked manhattan cheesecake, poached pear, pistachio praline, brandy snap, vanilla ice cream	16.5

**ice-cream**

vanilla  
chocolate  
raw salted caramel  
raw coconut

**sorbet**

mango  
raspberry

**any 3 scoops**

15

**cheeses****ashgrove wasabi cheddar**

12

**coal river camembert**

12

**king island blue vein**

12

**heidi farm gruyere**

12

**king island smoked cheddar**

12

**3 cheese plate**

30

**choice of** - truffled honey / quince jam / or figs and dates**all served with** - Tasmanian sea salt lavoush crackers