

**bread**

**freshly baked brioche**

lemon olive oil OR whipped garlic butter with pink salt 10

**entrees**

**ysters - east coast pacific rock**

**natural - over ice** with lemon 6pc @ 25

**natural - with lime & coriander dressing** 6pc @ 25

**warm - prosciutto** Kilpatrick 6pc @ 25

**hiramasa king fish sashimi**, apple, black vinegar dressing,  
furiyaki, spring onion oil 24

**pan seared Tasmanian scallops**, celeriac remoulade, apple salad,  
pumpernickel crumb 22

**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

**chargrilled quail**, romesco sauce, potato & onion salad,  
pecerino & almond crumb 22

**fried chicken dumplings**, shoa xing broth, ginger & cucumber pickle,  
lemon oil 22

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

**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

vegan, gluten free, dairy free, children's menus available on request

please note when bringing in celebratory cake a surcharge of  
\$3 per person is charged.

## **Mains**

<b>beef tenderloin</b> with buttered potato puree, croquette, sautéed spinach, beef jus	45
<b>"beef &amp; reef"</b> eye fillet, buttered potato puree, beans, garlic prawn & shellfish bisque sauce	49.5
<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.	38
<b>Market fish herb crusted</b> , seasonal greens, crushed potatoes, Vermouth beurre blanc	45
<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	40
<b>sides</b>	
<b>garden of greens</b> avocado, house dried tomatoes dressed with miso, lemon, and olive oil vinaigrette	11
<b>steamed vegetables</b> with salted butter	11
<b>duck fat roasted new potatoes</b> with smashed garlic, thyme & parsley	12
<b>straight cut potato chips</b> with garlic-naise and ketchup	11
<b>za'atar crumbed cauliflower</b> , red miso dressing	12

## desserts

<b>kaffir lime &amp; coconut pannacotta</b> , spiced strawberries, strawberry ripple ice cream, crisp white chocolate	17
<b>warm chocolate torte</b> with ganache, cacao crumbs, vanilla ice-cream & cream	17
<b>date &amp; ginger pudding</b> , candied apples, caramel sauce, cream, orange cardamon ice cream	17
<b>peanut &amp; butterscotch semi freddo</b> , peanut brittle biscuit, caramel, raw salted caramel ice cream	17
<b>new york cheesecake</b> , local berries, passionfruit & lime cream coconut tuile	17.5

## ice-cream

## sorbet

vanilla	mango
chocolate	raspberry
raw salted caramel	
raw coconut	
<b>any 3 scoops</b>	15

## cheeses

<b>ashgrove wasabi cheddar</b>	12
<b>coal river camembert</b>	12
<b>king island blue vein</b>	12
<b>heidi farm gruyere</b>	12
<b>king island smoked cheddar</b>	12
<b>3 cheese plate</b>	30

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