



two course
three course

65pp
80pp

ENTRÉE

FRESH TASMANIAN OYSTERS

soya, chilli, ginger

OCEAN TROUT

*torched & served with butter milk cucumber
and dill wasabi ricecracker*

GRILLED COS HEART

lemon mayo, bush dukkah

WALLABY SCALLOPNI

tomato, enoki and shiitake mushroom, truffle

MAIN

TODAYS SPECIAL

please ask one of our friendly staff for today's dish

PAN FRIED ATLANTIC SALMON

charred dutch carrots, asparagus, beurreblanc

CAULIFLOWER STEAK

sage, black garlic, hazelnuts

CAPE GRIM BEEF CHEEK

*pommes anna, parsnip puree
add Tasmanian Truffle +\$5*

SCOTTSDALE PORK BELLY

tasmanian scallops, apple rémoulade

DESSERT

CHOCOLATE FOREST FLOOR

chocolate fungi, chocolate floss

COCONUT & KAFFIR LIME PANACOTTA

chocolate sorbet, macadamia praline

TASMANIAN RHUBARB CARAMELIZED BRIOCHE

mascarpone, vanilla icecream

CHEESE BOARD

\$35

*three tasmanian cheeses, crisp bread medley, nuts and fruit
please ask your waiter for today's selections*

SIDES

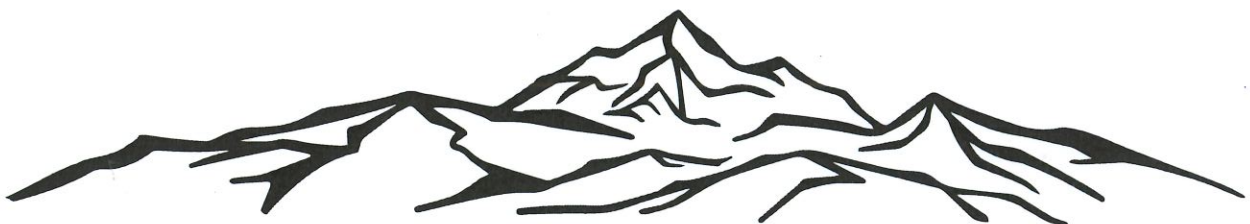
\$12

CREAMED KALE with spinach & macadamia nuts

SWEET POTATO CHIPS

FRIES

CONFIT POTATO with herbs & aged vinegar



Please inform our wait staff about any allergies or dietary concerns as there is potential for cross-contamination.

Our kitchen uses nuts and therefore dishes may contain traces of nuts.