

S

Roast pumpkin, cauliflower, candied walnuts, pomegranate v

Prawn toast, coriander, chilli ketchup DF

Venison in puff pastry, macerated fig, pickled walnut DF

Pigs tail croquette, mustard slaw, pickle DF

E

Caramelised onion, beetroot & goats cheese tart, pomegranate molasses vinaigrette v

Cured yellowfin tuna, avocado, nashi pear, sesame & soy dressing, radish DF/GF

Lime zested spanner crab, green apple, potato pave, celery shoots, Avruga caviar GF

Beef tartare, fresh green peppercorns, truffled parmesan, quail egg, cornichons, brioche

M

Patagonian toothfish, diamond clams, tomato dashi, potato crisps DF/GF

Wild mushroom puftaloons, Jerusalem artichoke, kipflers, parmesan v

Black Onyx top cap, baby vegetables, black garlic puree, fondant potato DF/GF

Roasted organic local chicken in XO, Chinese sausage dumplings, gai lan – for two only DF/GF

Sides \$15 – suitable for two

Baby new potatoes in lemon & chive butter GF

Cos lettuce, Caesar dressing, pangrattato DF

D

Goats cheese parfait, berries, chocolate sponge, strawberry & Merlot coulis, honeycomb GFO

Blood orange & chocolate crème caramel, praline cream filled tuille

Blancmange, Turkish delight, lychee, rose & raspberry tea GF

Tasmanian Pynegana cheddar, pickled egg, pickled onion, apple compote, fruit & nut loaf GFO

2 Courses \$75

With wine **\$100**

3 Courses \$90

\$125

4 Courses \$110

\$160

Minimum of two course

10% surcharge on Sundays & Public Holidays