

HIGHLAND

Two Course
Three Course

65pp
80pp

ENTRÉE

fresh tasmanian oysters, soya, chilli, ginger (GF, DF, NF)

pepperberry and gin cured ocean trout, beetroot foam, citrus crème fraîche (GF)

grilled cos heart, lemon mayo, bush dukkah (V2, DF, GF, CN)

wallaby scallopini, tomato, king brown mushroom, truffle

MAIN

line-caught white fish, soba noodle, softened greens, broth (DF)

wild mushroom risotto, young spinach, parmigiano reggiano, truffle (GF, V) (V2 on request)

beef fillet, truffle mash, buttered asparagus, black garlic (GF)

scottsdale pork belly, tasmanian scallops, apple rémoulade

DESSERTS

chocolate forest floor, chocolate fungi, chocolate floss (V, CTN)

coconut panna cotta, pistachio sponge, moss (V, CN)

saffron and vanilla crema catalana, almond biscotti (CN, GF)

tasmanian ice cream selection (GF, V, CTN)

CHEESE PLATE (CN, V)

+35

blue cheese, honeycomb, vinocotto, truffle oil

brie, dried apricot, grape compote

tasty, quince paste, toasted nuts

CN = Contains Nuts, CTN = Contains Traces of Nuts,

V = Vegetarian, V2 = Vegan, GF = Gluten Free, DF = Dairy Free

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.