



Two course 70pp  
Three course 85pp

## ENTRÉE

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### FRESH TASMANIAN OYSTERS

*fingerlime*

### PAN FRIED SQUID

*black garlic cream, seaweed crisp*

### PORK BELLY

*green chilli salsa, fried leek*

### GRILLED ASPARAGUS

*romesco, candy lemon*

### WALLABY SCALLOPNI

*tomato, enoki and oysters mushroom, truffle*

### HAY SMOKED DUTCH CARROTS

*zhoug, pinenut crumb*

## MAIN

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### MISO BUTTER POACHED KING FISH

*provençal salsa*

### PAN SEARED DUCK

*barberry relish*

### CAPE GRIM EYE FILLET

*fondant potato, caramalised onion*

### LAMB BACKSTRAP

*pumpkin puree, pistachio Bush Dust dukkah*

### RICOTTA DUMPLING

*sage, beurre noisette*

### ROASTED EGGPLANT

*tahini cream, apple, celery, hazelnuts*

## SIDES

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\$12

### TENDERSTEM BROCCOLINI

*capers, anchovy butter*

### SWEET POTATO FRIES

*fetta and herb crumble*

### HASSELBACK POTATO

*herbs*

## DESSERT

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### IRON HOUSE MILK STOUT

*chocolate cake, poached pear, vanilla ice cream*

### COCONUT & KAFFIR LIME PANACOTTA

*lemon curd*

### TASMANIAN ICE CREAM SELECTION

### CHEESE BOARD

*three tasmanian cheeses, crisp bread  
medley, nuts and fruits*

\$35



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.