



TWO COURSE \$85PP THREE COURSE \$105PP

ENTREE

FRESH TASMANIAN OYSTERS

SHALLOT VINAIGRETTE PEALS
GF / DF

PORK BELLY

SOBA NOODLE, FRESH HERBS, HOISIN &
MASTER BROTH
DF

BLUE SWIMMER CRAB CAKE

SAFFRON AIOLI, ROQUETTE

WALLABY SCALOPPINI

MADERA MUSHROOM SAUCE
GF

SLOW BRAISED BEEF SHORT RIB

NAM PLA INFUSED WATERMELON, TOASTED
SESAME, HERBS & RADISH
GF / DF

DUCK TARTE

RED WINE BRAISED DUCK LEG.
PARSNIP PUREE, GREEN SALAD
GF

MAINS

CRISPY SKIN DUCK BREAST

BABY BEETS, BERRY DUST, FENNEL PUREE &
SHALLOT CUCUMBER MARMALADE
GF / DFO

LEAK & GOATS CURD TART

FRESH ROCKET & RED PEPPER PUREE
V

CAPE GRIM BEEF FILLET

CARAMELIZED FENNEL, PARSNIP PUREE &
WILD MUSHROOM JUS
GF / DFO

BLUE FIN TUNA

ASPARAGUS SALSA VERDE, CUCUMBER,
ASPARAGUS BUBBLES, RADISH,
MANDARIN & SESAME TUILE
GF / DF

LAMB THREE WAYS

TORTELLINI & PEA PUREE,
COMPRESSED SHANK & CORN PUREE,
BACK STRAP & PUMPKIN PUREE

MORETON BAY BUGS

CHARRED GARLIC, CHILI, PARSLEY,
CAULIFLOWER PUREE &
PISTACHIO CRUMB
GF

SHARED SIDES \$12

DAUPHINOISE POTATO

LAYERED POTATOES, HERBS, CHEESE, CREAM
SAUCE
GF

HAND CUT DUCK FAT FRIES

ROCK SALT
GF / DF

BROCCOLINI

HAZELNUT PUREE WITH PRESERVED LEMON
GF / DF / CN

HERITAGE CARROTS

CARROT FOAM & ORANGE ZEST
GF / DF

GF: GLUTEN FREE GFO: GLUTEN FREE OPTION DF: DAIRY FREE DFO: DAIRY FREE OPTION CN: CONTAINS NUTS V: VEGETARIAN

PLEASE INFORM OUR WAIT STAFF ABOUT ANY ALLERGIES OR DIETARY CONCERNS AS THERE IS POTENTIAL FOR CROSS-CONTAMINATION. NUTS ARE PRESENT IN OUR KITCHEN SO DISHES MAY CONTAIN TRACES.