



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

ENTREE

FRESH TASMANIAN OYSTERS

SHALLOT VINAIGRETTE PEARLS
GF / DF

PORK BELLY

SOBA NOODLE, FRESH HERBS, HOISIN &
MASTER BROTH
DF

SPANNER CRAB NOODLES

HAND CUT SPAGHETTI, BISQUE, SHITAKE
MUSHROOMS, DILL

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 BACKSTRAP

GREEN PEAS, DUPUY LENTILS,
KALE, RED WINE JUS
GF / DFO

MARKET FISH

CARAMALISED CAULIFLOWER,
CAVIER BUERRE BLANC
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.