

CRADLE MOUNTAIN LODGE

Flavours of Cradle Mountain: spring edition
A celebration of Tasmanian produce

2 Courses \$105 | 3 courses \$150

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Snacks		
Warm marinated Mt Zero olives.	\$8.5	GF/DF/VE
Tasmanian oyster, pomegranate mignonette	\$6.5 each	GF/DF
Baby Tasmanian abalone, ginger and garlic mushroom, flying fish roe	\$10 each	DF
Entree		
Beef carpaccio, truffle aioli, shallot, pickled mushroom, capers		GF/DF
Hot-smoked salmon rillette, tapioca crisp, dill emulsion, lemon gel		GF/DF
Potato rösti, beetroot, lemon myrtle, macadamia cream, chives, capers, shallot		GF/DF/VE
Charred cos, macadamia, pickled walnut, radish, tahini coconut yoghurt		GF/DF/VE
Skull Island prawn, iceberg lettuce, Marie Rose sauce, lemon gel, dill		GF/DF
Main		
Ocean trout, charred cos, almond, gribiche, dill oil, lemon		GF/DF
Potato gnocchi, pumpkin three ways, milk bread, pepitas		DF
Mushroom tortellini, thyme cream, sourdough crisp, whipped feta		V
Confit duck leg, orange, glazed potato, beans, jus		GF/DF
Harissa-roasted cauliflower, grain salad, pickled fennel, smoked paprika aioli		DF/VE
Pork belly and loin, white bean, black barley, roasted fennel		GF/DF
Sides		
Braised peas, cos, lardons, caramelised onion	\$14	GF/DF
Truffled paris mash, chives	\$14	GF/V

Please inform wait staff of any allergies or concerns, as there may be risk of cross contamination, nuts and flour are used in our kitchen, so there may be traces

DF/VE/GF

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\$14

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Roasted pumpkin, gochujang glaze, labneh

House salad, mixed leaves, pepitas, pickled onion, parmesan.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VE - Vegan