

Dinner

Entrée

Beetroot falafel, hung garlic yoghurt, mint and cucumber foam (n)(v) 15

Tea smoked salmon, fermented beets and carrots, harissa, ricotta, charred sourdough 15

Confit octopus, chorizo cream, black eye beans 17

Shredded duck leg, coconut, lemongrass, noodles (df) 16

Orange and gin glazed Scottsdale pork belly, steamed buns 16

Main

Field mushroom risotto, parmesan, truffle oil (gf)(v) 29

Lemon steamed stripey trumpeter, red cabbage (gf)(df) 32

Pan roasted chicken, potato and chickpea braise, silver beet (gf) 31

Braised Cape Grim beef rib, pumpkin puree, twice cooked potato (df) 36

Slow cooked Wild Clover lamb rump, eggplant, burnt tomatoes (gf)(df) 34

Dry aged Duck River scotch fillet, potato gratin, red wine jus (gf) 38

On The Side

Shoestring fries, house made aioli 8.5

Smashed potatoes, garlic, capers, pink pepper corns 8.5

Brussel sprouts, speck, honey 8.5

Dessert

Our famous vanilla bean crème brulee (gf) 10

Cracked black pepper ice cream, caramel popcorn 10

Lemon curd filled donuts, cinnamon sugar 10

Cheese

Boutique selection from the Tasmanian Wicked Cheese Company, muscatels, rhubarb compote, local honeycomb, fruit toast, lavosh (n)
one cheese 13 / two cheese 23 / three cheese 31