

Entrée

Tasmanian Pacific oysters shucked to order

Natural, Lime sorbet

Crumbed, olive salsa, garlic hollandaise

Pickled, cucumber

Shallot marmalade & lemon jelly

Creamed leek, Gruyere

3.5

Golden Jerusalem artichokes, Pyengana

cheddar foam, pine nuts & pumpkin seeds

20

Pan fried Tasmanian abalone on ceviche of

fennel and candied chilli

25

Scallop lasagna, Avruga caviar, vanilla bean

foam

26

Venison back strap crusted in pepper &

juniper berries, mustard, eggplant purée

24

Mount Gnomon Wessex Saddleback pork belly,

braised pork cheek & fillet, apple and sumac

sauce

26

Corn Gnocchi, saffron popcorn & char grilled

kernels

22

Main

Crispy skin Tasmanian salmon, pan fried salsify, asparagus with a shallot vinaigrette, basil oil	34
Tasmanian market fish, palette d' ail doux, garlic chips	34
Pan seared duck breast, parsnip purée, crispy confit duck leg sausage, cherry jus	36
Tasmanian eye fillet, mushroom fricassee, braised beef cheek & potato fondant	38
Huon Valley mushroom risotto, white truffle oil	30
Pan seared lamb loin , glazed baby spring vegetables	38

Side

Rocket pear & parmesan salad	6
Mixed green salad, mustard dressing	6
Broccolini, lemon & goat milk feta	7
Roast chat potatoes, rosemary & garlic	7

Dessert

Coffee mascarpone tart, cocoa nib biscuit, chocolate cappuccino	16
White chocolate crème brûlée , mixed nut fudge, vanilla biscotti	16
Honey liquid chocolate, chocolate lemon biscuit, coconut ice cream	18
Hazelnut parfait, Cointreau sabayon, olive oil biscuits	16
Vanilla pannacotta, mixed berry compote	15