

Piermont Restaurant
Autumn Menu 09

Georges Bay oysters shucked to order (minimum order of 3)	3.2
Natural with fresh lemon	
Natural with fresh herb & chilli vinegar	
Natural with shallot & ruby grapefruit dressing	
Grilled with fresh pesto butter	3.5
Grilled with Moo Brew pale ale & spec	
Piermont's hand made grissini with a selection of marinated olives	9
Tasmanian crab bisque, croutons & parmesan	16
Rannoch farm quail roasted with a walnut & almond crust, steamed asparagus, potato galette, orange aioli	23
Bothwell goats cheese panna cotta, poached quince & wild rocket salad grilled walnut bread	19
Grilled scallops, cauliflower & leek puree, parmesan crunch, orange & fennel salad	22
Tinderbox farmed rabbit ravioli, white bean & vegetable broth, garlic & pancetta pistou	21
Pan seared Tasmanian calamari, roast capsicum, tomato & eggplant ragout char grilled polenta	22

Mains

Medium rare char- grilled Cape Grim beef fillet, Heidi gruyere bread
Pudding, red wine & shallot butter 35

Tasmanian market fish grilled with an anchovy & rosemary crust, potato
cake, sautéed French beans & spinach, baby tomatoes, olive tapenade m/p

Corn fed chicken breast, autumn chard, mozzarella & gorgonzola rotollo
roasted red pepper essence 33

Roast Magret duck breast, Italian porcini mushroom & globe artichoke
Risotto, white truffle oil 35

Crumbed scaloppini of free range Scottsdale pork fillet, cassoulet of pork
belly, white beans & apple, Calvados cream reduction 32

Side plates

Roasted cocktail bintje potatoes with roast garlic & rosemary aioli 6

French bean & baby spinach salad with goat's cheese, pine nuts & almonds 9

Steamed zucchini & snow peas, fresh garden herb butter 9

Desserts

Cinnamon dusted hot churros, decadent Lindt dark hot chocolate infused with fresh chilli, Meander Valley double cream	16
Warm tart of Piermont orchard quince & frangipane, Lark's Slante (whisky liqueur) panna cotta	16
Brioche pudding soaked in Tia Maria & Galliano syrup, espresso & mascarpone semi freddo, sticky coffee	16
Baked ricotta with pine nuts & rosemary infused leatherwood honey autumn citrus salad, house made vanilla bean ice cream	16
Decadent plate for two: chef's daily selection from the above desserts	36

Cheese — Please ask for our choice of gourmet cheeses

Piermont Affogato's : espresso coffee, ice cream & a shot of liqueur	12.5
- Butternut pecan with Frangelico	
- Vanilla Bean with Galliano	
- Chocolate with Baileys Irish Cream	

Dessert Wines by the glass please see our current wine list for our full range of dessert wines

Milton Iced Riesling	East Coast	TAS	7
De Bortoli Noble One Botrytis	Yarra Valley	VIC	9
Tempus Two Pewter Botrytis	Hunter Valley	NSW	8

All prices include G.S.T