

START

Melshell oyster tasting plate (DF) half dozen natural, Harbour Master battered & chimichurri, yuzu pearls	26
Bicheno tiger abalone risotto (GF) Red Cow Gruyere, exotic mushrooms, herbs	24
Seared Tasmanian scallops (GF) celeriac, braised leek, coffee	24
Sous vide Atlantic salmon (GF, DF) preserved aubergine, chilli verde, pickled cucumber, coriander oil, sesame crisp	22
Koji wallaby loin (GF, DF) chestnut, fermented purple cabbage, parsnip, bacon jam	25
Wicked smoked cheddar twice baked souffle Swansea walnuts, pickled celery, mixed herb salad, Tasmanian pepperberry vinaigrette	20
Textures of parsnip (GF, DF, V) roasted parsnip, candied maple skins, leek, shallot crumb, curry emulsion	18
Orecchiette pasta (DF) broccoli pesto, peas, kale, soy feta, pistachio nuts, cured egg yolk	22 32

MAIN

Pan fried fish of the day (GF, DF) broad bean hummus, brussel sprouts, artichoke, peas, smoked oyster emulsion	Market Price
Seafood sambal (GF, DF) Bass Strait octopus, Atlantic salmon, Blue Eye trevalla, clams, half shell scallops, local calamari, pilaf rice	42
Slow roasted sweet potato (DF, V) freekeh, charred spring onion, smoked almond dukkha, tahini emulsion	30
Cauliflower steak (GF, V) pickled beetroot, kale, Tasmanian pepperberry, mixed seeds, red wine emulsion	30
Braised duck leg (GF, DF) poached quince, cavolo nero, buckwheat, house made orange marmalade	44
Scottsdale pork belly (GF, D) Granny Smith apple, cauliflower, pickled celery, Swansea walnuts, mustard jus	38
Cape Grim eye fillet steak (GF) mushroom fricassee, smoked beetroot, broccoli, truffle butter, ruby jus	48
Freycinet seafood sharing plate (GF) fish of the day, Kilpatrick Melshell oysters, half shell scallops, Bicheno tiger abalone, lemon butter sauce, crispy chat potatoes, winter vegetables	Market Price

SIDES

Sautee broccolini (GF, DF, V) black garlic, crispy shallots	12
Charred brussel sprouts (GF) Tongola goats cheese, smoked almonds	12
Crispy chat potatoes (GF, DF, V) chimichurri	12
Winter salad (GF, DF, V) kale, buckwheat, pistachio, tahini emulsion	10

Please talk to us regarding your dietary requirement
GF gluten free | DF dairy free | V vegan