

START

Melshell tasting plate (GF, DF) Half dozen natural, tomato salsa, yuzu and dill	27
Bicheno tiger abalone risotto (GF) Red Cow gruyere, exotic mushrooms, herbs	25
Searched Tasmanian scallops (GF, DF) Sweet corn, avocado, prosciutto, popcorn	25
Atlantic salmon ceviche (GF, DF) Coconut, lime, daikon, spring onion	23
Wild Clover lamb fillet (GF, DF) Koji, pistachio cream, asparagus, herb crumb, lemon puree	25
Wicked smoked cheddar twice baked souffle Swansea walnuts, celery, herb salad, maple vinaigrette	20
Spring greens (GF, V) Whipped soy feta, asparagus, yuzu pearls, dill, bay powder	23

MAIN

Pan fried fish of the day (GF, DF) Baby beetroot, white bean ragout, asparagus, balsamic	Market Price
Freycinet seafood bouillabaisse (DF) Tassaff saffron, Bass Strait octopus, Atlantic salmon, Blue Eye trevalla, half shell scallops, Pigeon Hole Bakery ciabatta, rouille	44
King oyster mushroom (GF, V) Stewed cannellini beans, sweet corn, avocado, chilli, house made tostada	34
Cauliflower steak (GF, V) Pickled beetroot, kale, Tasmanian pepper berry, mixed seeds, red wine reduction	34
Nichols chicken roulade (GF) Pumpkin, Kalamata olives, quinoa, cavolo nero, Tongola goats' cheese	44
Scottsdale confit pork belly (GF, DF) Celeriac and apple remoulade, charred leek, apple cider jus	40
Cape Grim eye fillet steak Soubise sauce, Dutch carrots, sugar snap peas, onion ring, café de Parie butter, jus	50
Freycinet seafood sharing plate (DF) Fish of the day, natural Melshell oysters, half shell scallops, Bicheno tiger abalone, ponzu, crispy chat potatoes, wakame and soba noodle salad	Market Price
Sauteed greens (GF) Tongola goats' cheese, mixed seeds	12
Dutch carrots (GF, V) Tahini emulsion, smoked almond Dukkha	12
Crispy chat potatoes (GF, V) Truffle mayonnaise, crispy shallots	12
Radicchio salad (GF, V) Daikon, citrus, maple vinaigrette, Swansea walnuts	12

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