

START

Melshell oyster tasting plate (GF, DF) Half dozen natural, chilli tomato salsa, cucumber granita	27
Bicheno tiger abalone Pappardelle, shimeji mushrooms, lemon butter, pickled shallot, sage, pangrattato	26
Seared Tasmanian scallops (GF, DF) Sweet corn, avocado puree, prosciutto	24
Atlantic salmon mosaic (GF, DF) Cucumber bouillon, heirloom tomato, coconut yoghurt emulsion	24
Rannoch Farm quail (GF, DF) Lemongrass, tamarind, swede, coriander, crispy shallot	26
Exotic mushroom pappardelle Tongola goat curd, lemon, sage	22
Charred cucumber (GF, V) Braised leek, coconut labneh, za'atar, rice cracker	20

MAIN

Pan fried fish of the day (GF, DF) Zucchini, confit tomato, radish, tahini emulsion	Market Price
Freycinet seafood risotto (GF) Tasmanian saffron, Atlantic salmon, blue-eye trevalla, half shell scallops, fennel, parsley, lemon oil	44
King oyster mushroom (GF, V) White bean ragout, sweet corn, avocado, house-made tostada	34
Tas-Saff suppli (V) Soy fetta, fennel, citrus, coconut yoghurt, cavolo nero	34
Sous vide duck breast (DF) Freekeh, blood orange, rhubarb, baby beetroot, hazelnuts	44
Wild Clover lamb back strap (DF) Pumpkin, buckwheat, olive, labneh, smoked almond dukkha	40
Cape Grim eye fillet steak Tasmanian pepperberry, creamed greens, peas, sugar snaps, fried fermented potato, jus	50

Freycinet seafood sharing plate (GF) Fish of the day, natural Melshell oysters, half shell scallops, Bicheno tiger abalone, lemon caper sauce, potato salad, leafy greens	Market Price
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SIDES

Potato salad (GF, V) Pickled onion, dill, capers	12
Charred zucchini (GF) Olive crumb, Tongola goat curd	12
Heirloom tomato (GF, V) Basil oil, hazelnut, fried kale	12
Leaf salad (GF, V) Fennel, stone fruit, radish	12

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