

Chef Specials

Entrées

- Devilleed Quail Eggs with Cod Roe Caviar Toast** (GF & V) **7.00**
- Fermented Chilli Polenta Chips & Whipped Feta** (GF & V) **7.00**
- Roast 'Rannoch' Quail** **24.50**
Filled with feta & pinenut risotto with butternut puree,
burnt sage butter & smoked chilli honey
Pairs well with Sharmans Pinot Noir
- Pan Seared Tasmanian Scallops** (GF) **24.50**
With cauliflower rice, beetroot pearls, walnut butter & bacon toffee
Pairs well with Jansz Premium Cuvee
- Baked 'Ashgrove' Brie** (GF) **21.00**
With rocket pesto & fresh pear
Pairs well with Cape Bernier Haphazard Pinot Gris

Mains

- Twice Baked 'Huon' Crispy Skin Pork Belly** (GF) **35.00**
With braised red cabbage, creamed potatoes & 'Willie Smith' apple cider jus
Pairs well with Frogmore Creek Cab Sav
- Wild 'Cygnet' Mushroom & Artichoke Tortellini** **26.50**
With red pepper pesto, crisp rocket & 'Tongola' goat's cheese
Pairs well with Sharmans Pinot Noir
- Whole Fried Lemon Sole** **35.00**
Colbert style with preserved lemon & chive butter,
Duck fat potatoes, broccolini & dutch carrots
Pairs well with Kate Hill Riesling
- Braised 'The Princess & The Fat Man' Geeveston Rabbit Cacciatore** **35.00**
Over spinach pappardelle with salsa verdi & parmesan
Pairs well with Mitchell Pepper Tree Shiraz
- Seafood Paella** *For Two to Share* (GF) **75.00**
Selection Tassie seafood, 'Geeveston' chorizo sausage,
'Glaziers Bay' saffron rice & tomato sofrito
Pairs well with Frogmore Creek Chardonnay