

Chef's Specials

ENTRÉE

Oysters, Southeast Coast 18.00 for Six or 36 for Dozen

Tangy Worcestershire & bacon glaze, served in shell with salad OR

Natural with rice wine mignonette

Pairs well with Janz Premium Cuvee

Line Caught Pink Ling, North West Sea Waters GF 18.50

Ceviche. Lime, coriander, tomato, red onion, chilli, corn chips

Pairs well with Chartley Pinot Gris

Winter Panzanella Salad GF/V/VG 16.50

Local heirloom & heritage vegetables, fermented garlic, quinoa, salsa verdi

Pairs well with Ninth Island Rose

Rannoch Quail, Nubeena GF 19.50

Pepper berry, beetroot risotto, squash puree, smoked honey

Pairs well with Ninth Island Rose

MAIN MEALS

Grilled 300g Tasmanian Prime Scotch Fillet 38.50

Char-grilled with balsamic roasted vine cherry tomatoes, shaved parmesan & leaves, hand cut twice cooked duck fat chips, mustard butter

Pairs well with Republic Shiraz

Grilled Line Caught Blue Eye Trevalla 29.50

Topped with macadamia nut & lemon crust, on crushed potatoes & seafood ragout

Pairs well with 42 Deg South Pinot Grigio

Huon Salmon 29.50

Teriyaki marinated over sizzling stir fried Asian vegetables & noodles

Pairs well with Nocton Pinot Noir

Eggplant & Chickpea Tangine GF/V/VG 28.50

Moroccan style curry. Chickpea battered broccolini almond cous cous, coconut yoghurt

Pairs well with Kate Hill Riesling

Seafood Platter (for two to share) 110.00

Garlic butter grilled crayfish, dozen natural oysters & ½kg King Prawns (shell on), hot smoked Salmon & steamed Mussels with garden salad & chips

Pairs well with Janz Premium Cuvee