

ENTRÉE

HOUSEMADE ROSEMARY FOCACCIA 12

Served warm with olives, dukkha & olive oil [VG,GF available]

HOUSEMADE GARLIC CHEESE FOCACCIA 12

Served warm with rosemary & cheese [VG,GF available]

TASMANIAN OYSTERS [GF,DF]

- Natural: with rice wine mignonette	6 each
- Kilpatrick: Tangy Worcestershire & bacon	7 each

CHAR-GRILLED 'RARE' WALLABY

With pepperberry, compressed watermelon, chilli, lime Avocado & coriander salsa [GF,DF]

ROAST POTATO GNOCCHI

19

22

With pumpkin sauce, hazelnuts, crispy sage & crumbled blue cheese [GF] 6pc

BEEF EYE FILLET TATAKI

22

With ponzu, fresh wasabi, spring onions & fried shallots [GF,DF]

HOUSE-MADE FALAFEL

10

With sweet corn salsa and coconut yoghurt Tzatziki [GF,DF,Vegan]

BEETROOT CURED OCEAN TROUT

21

With horseradish labneh, broadbeans & baby beets [GF,DF available]



MAIN

BEEF EYE FILLET 180g 45

With onion soubise, medley of local vegetables & mushroom jus [GF,DF]

SCOTCH FILLET 300g 41

Char grilled with medley of vegetables & sauce of your choice [GF,DF]

HUON VALLEY LAMB CUTLETS (3) 45

'Persian Style' with hommus, quinoa tabouleh, fried chickpeas [GF,DF]

SPICED CAULIFLOWER "STEAK" 29

In yellow curry with steamed greens, black rice & red pepper coulis [GF, Vegan]

CIDER BRAISED PORK 43

With confit potato, ginger carrot puree, kale & raisin port jus [GF,DF]

CHAR-GRILLED 'HIRAMASA' KINGFISH 43

With cauliflower puree, roast fennel with tomato & grape salsa [GF,DF]

PLANT BASED SCHNITZEL 30

Served with garden salad, chips & optional sauce [Vegan]

CHICKEN PARMIGIANA 28

Served with garden salad & chips [GF upon request]

PLANT BASED PARMIGIANA 30

Served with garden salad, chips & optional sauce [Vegan]

TO SHARE

SEAFOOD PLATE FOR TWO 95

Includes: Crispy Squid, Oysters Natural (6), Tiger Prawns (4), Scallop & Mussel Curry, Frilled Fish of the Day, Chips & Salad

- Add Crayfish 145



DESSERT

15
15 F]
15 rsian floss [GF]
15
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