



TABLE D'HÔTE MENU - 3 COURSE \$99

ENTRÉE

5 Freshly Shucked Oysters

Bloody Mary sorbet, Vodka, Thai basil (LG,DF,NF)

Rannoch Farm Quail Breast

Sweet potato, truffled goat's curd, macadamia nuts, dukkah seasoning, chives (LGO,DFO,NUT,NFO)

Double-baked Tasmanian Rock Lobster Soufflé

Heidi Farm Gruyère cheese, bisque, fennel, cheese wafer (NF)

MAIN

Wild Caught Market Fish

Quinoa salad, butternut pumpkin, grilled fennel, pepitas, fish velouté (LGO,DFO,NF)

Cape Grim Braised Short Rib MB4

48hr braised in red wine jus, potato, carrot, onion, kale, bone marrow jus (LG, NF)

Tasmanian Sous-vide Lamb Rump & Braised Neck

Cauliflower, falafel, snow peas, yoghurt, sumac, dried grapes, pine nuts (LG,NUT,NFO)

DESSERT

Huon Apple

Apple, rhubarb, cider cake, gel, walnut brittle, vanilla ice cream (LGO,V,NUT,NFO)

Cold-set Valrhona Chocolate Tart

Coconut, cherry, buckwheat pastry, coconut sorbet (V)

Coal River Farm Cheese Selection: Triple Cream Brie & Farm Blue

Huonville apple, muscatel grapes, nuts, walnut bread, fennel seed lavosh (V,NUT,NFO)

NB: 15% surcharge applies to all food items on Public Holidays.

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements. LG- Low Gluten, V – Vegetarian, Vegan, DF – dairy free, DFO—dairy free option, NF - nut free, NFO—nut free option