



FREYCINET LODGE

START

MELSHELL OYSTER PLATE (GF, DF)

Half dozen | natural with lemon

CAPE GRIM BRISKET(GF)

Slow braised, balsamic glaze, pumpkin, pepitas

BEETROOT TARTARE (GF, DF)

Macadamia nuts, capers, cornichons, beetroot crisps, horseradish, parsley

MAIN

PAN FRIED FISH OF THE DAY (GF, DF)

Braised fennel, zucchini, dill, West haven fetta, lemon oil

SLOW ROASTED SWEET POTATO(DF)

Freekeh, charred spring onion, smoked almond dukkha, tahini emulsion

CAPE GRIM EYE FILLET STEAK (GF)

Potato fondant, leek, buttered carrot puree, thyme butter

DESSERT

CRÈME BRULEE

Vanilla ice cream, burnt orange marmalade, walnut, biscotti

CARAMEL POPCORN (GF)

Salted caramel semifreddo, passion fruit, macadamia nuts

TASMANIAN CHEESE PLATE (GFO)

Eureka quince paste, Swansea walnut