

FOOD AND BEVERAGE OPTIONS

THE
SEBEL

LAUNCESTON

THREE COURSE ALTERNATE DROP DINNER MENU

DINNER OPTIONS – please select 2 options per course to be served alternately to your guests.

Entrée

- Buttermilk fried chicken** – togarashi seasoning – Japanese pickles – yuzu mayo (GF)
- Thai style beef tartare** – grass fed beef – nam jim dressing – shaved zucchini – rice chips (GF,DF)
- Hillwood mushrooms** – sautéed oyster mushroom – crispy miso polenta – charred onion (Vg,GF)
- Cauliflower & Wasabi feta croquettes** – Southern Sky – wasabi feta – miso mayo (GF, V)
- Market fish ceviche** – coconut & lime dressing – chilli sambal – vegetable crisps (GF,DF)

Mains

- Crispy skin ocean trout** – pea & yuzu puree – roasted radish – greens (GF & DF option)
- Confit duck legs** – beetroot puree – baby carrots – jus (GF)
- Grilled Scottsdale Pork Scotch** – smokey eggplant – grilled cabbage – kimchi – crackling (GF,DF)
- Tamarind glazed cauliflower steak** – massaman sauce – crispy tofu – sautéed greens (Vg, GF)
- Grass fed eye fillet** – potato galette – nori butter – mushroom duxelles (GF)

Dessert

- Dark chocolate pave** – chocolate ice-cream – brown butter crumb – milk crisp (GF)
- Pavlova** – matcha cream – seasonal fruits – mango sorbet (GF)
- Espresso martini cheesecake** – coffee crumb – toasted coconut ice-cream – sesame floss (Vg, GF)

V – Vegetarian, Vg – Vegan, GF – Gluten Free, DF – Dairy Free