

Mures Upper Deck.

Sample: 3 course set menu

entrée + main + dessert

\$75 per person

Sample: 2 course set menu

entrée + main **or** main + dessert

\$65 per person

please choose up to 3 dish options per course below

ENTRÉE

bass strait squid *GF* herb spiced, mixed salad leaves with lime and coriander aioli

smoky fish chowder hot smoked warehou, selection of fresh seafood

tempura vegetables *DFA, V, VGA* tempura batter, chilled yoghurt, dill

MAIN

tasmanian seafood laksa *GFA, DF* scallops, premium white fish, salmon, mussels, squid,
tempura mushrooms, noodles, herbs and chili.

mures wild fish & chips almond panko crumb, garden salad, seasoned potato chips

tasmanian salmon *DFA, GF* puy lentils, beans, tomato, basil, crispy sweet potato

tasmanian beef cheek *GF* swede puree, olive polenta, roasted root vegetables, red wine jus

free-range tasmanian chicken breast *GF* grilled asparagus, pan fried, sauce choron

wild rice risotto *DF, GF, VG* mixed grain rice, tomato salsa, roasted seasonal vegetables, smoked nuts

DESSERT

pavlova *GF* fresh berries, chantilly, berry coulis

earl grey brulee *GFA* milk crumb, citrus peels

sorbet selection *V/DFA/GF/VG* lemon, mango, raspberry, seasonal fruit chips

