



welcome to our culinary experience

FRESHLY SHUCKED TASMANIAN OYSTERS

Pepperberry mignonette or gin & cucumber

5ea

WARM MARINATED MT ZERO OLIVES

Rosemary & lemon peel

9

4 SMALL PLATES FOR THE TABLE & CHOICE OF INDIVIDUAL DESSERT.

55

per person

CLASSIC MAIN TO SHARE

With 4 small plates for the table.

80

per person

+ CHOICE OF INDIVIDUAL DESSERT

95

per person

SIGNATURE MAIN TO SHARE

With 4 small plates for the table.

95

per person

+ CHOICE OF INDIVIDUAL DESSERT

105

per person

ADDITIONAL SMALL PLATES

10

per person

small plates choose four for your table**EMPANADA**

Raclette & sweet corn, salsa verde (afo, nf, veg)

SOUTHERN SKY HALLOUMI FRIES

Bravas sauce (afo, gf, nf, veg)

KING FISH CRUDO

Black garlic & orange dressing, pistachio dust, sesame crisp (afo, df, gf)

SOURDOUGH FLATBREAD

(af, gfo, v) With choice of: Muhamara (v), Hummus (gf, v) or

Dill labneh (af, gf, nf)

Additional dips \$5 ea

WHITE ANCHOVY CROSTINI

Brioche, sumac cucumbers (af, nf)

TIGER PRAWN & RICOTTA RAVIOLI

Chilli & tomato butter, basil (nf)

CAPE GRIM BEEF TARTARE

Egg yolk, cornichons, capers, dijon, lavosh (afo, df, gf, nf)

BROWN & TOWN PICKLED MUSHROOMS

Cashew chevre, green oil, lavosh (afo, gf, v)

MT ZERO OLIVE OIL COMPRESSED WATERMELON

Cucumber, crumbled dried olives, tajin (af, gf, v)

mains to share choose one dish for every two to three people**CLASSIC****CHERMOULA NICHOLS CHICKEN**

Green olive, preserved lemon (afo, dfo, gfo, nfo)

Sides: Roasted beetroots, pomegranate molasses, sumac &

Dressed misty meadows leaves, shallot vinaigrette

PINOT NOIR BRAISED CAPE GRIM BRISKET

Cauliflower puree, pinot noir reduction, crispy sage (afo, dfo, gfo)

Sides: Tomato salad, olive oil, crumbled dried olive, basil & carrots, cumin & lemon dressing, toasted seeds, oregano dust

CHAR-GRILLED SCOTTSDALE PORK CHOP

Hawaji spice, jus, du puy lentils, root vegetables (dfo, gf, nf)

Sides: Cos hearts, buttermilk, radish, pepitas, herbs & charred zucchini, salsa verde, za'atar

ROASTED CAULIFLOWER STEAK

Misty meadows organic salad, smoked tahini (afo, gf, v)

Sides: Butternut pumpkin, pistachio butter & charred broccolini, spiced almonds, gremolata

SIGNATURE**CHAR-GRILLED CAPE GRIM T-BONE****HALF TASMANIAN ROCK LOBSTER + \$95**

Salsa verde (afo, dfo, gf)

Sides: Potato galette, citrus aioli &

broccolini, spiced almond, gremolata

NATONE FARM WHOLE RAINBOW TROUT

Chamomile, crispy caper, sauce muniere (af, gf, nf)

Sides: Cos hearts, buttermilk, radish, pepitas, herbs & butternut pumpkin, pistachio butter

LANDFALL LAMB RUMP

Harissa, pistachio dukkah (afo, dfo, gf, nfo)

Sides: Roasted beetroots, pomegranate molasses, sumac & berbere half eggplant, mint yoghurt

TASMANIAN ROCK LOBSTER

Hand made pasta, lobster, tomatoes, herb butter sauce (nf)

Sides: charred zucchini, salsa verde, za'atar & carrots, cumin & lemon dressing, toasted seeds, oregano dust

desserts choose one per person**MILLE-FEUILLE**

Almond cream, kalfiti, raspberry sorbet, saffron tapioca pearls (v)

RHUBARB & CREAM

Softened rhubarb, meringue, vanilla cream, rhubarb sherbet (gf, nfo)

WHITE CHOCOLATE ROBUCHON TART

Black sesame soil, seasonal ice-cream (nf)

CHEESE BOARD

Your choice of two cheeses, sourced locally & abroad, with lavosh & muscatels (dfo, gfo)