

# TWO-COURSE

## \$49<sub>PP</sub>

choice of one entrée & main  
with a complimentary glass of selected beer or wine

### ENTRÉE

#### '18 hour' scottdale pork belly

Cointreau braised red cabbage, granny smith remoulade  
& cider gastrique *gf df*

#### Soup of the day

Warm bread *v\*\**

#### Yellowfin tuna

Seared with togarashi, peas, wasabi & miso *gf df*

### MAIN

#### Chicken breast

Carrot puree, asparagus, pistachio crumb & chicken jus gras *gf*

#### Star anise spiced confit duck leg

Puy lentils, honey glazed apples & pak choy *gf df*

#### Chickpea & red pepper tagine

Ras el hanout spiced eggplant, greek yoghurt, herb salad *gf veg\**

### FINISH WITH A SWEET *For* + \$15

#### Baileys irish cream pannacotta

Poached rhubarb & strawberries *veg gf*

#### House made sticky date pudding

Butterscotch sauce & crème chantilly *veg*

#### Seasonal melons, berries & fruits *v gf*

Please advise your host of any dietary requirements

*gf* – gluten free | *v* – vegan | *veg* – vegetarian | *df* – dairy free | *\*\** – gf option available  
| *\** – vegan option available (Jan-25)

# BEVERAGE SELECTION

We offer an extensive beer, wine & cocktail list if you would like any additional beverages, please see your server

## BEER

### James Boags Range

Brewed from the pure waters in Tasmania, originating from Launceston.

Boags Draught | Boags St. George 3.5% | Boags Premium Light – Bottled

or

Hobart Brewing Co. Pale Ale 4.2 % - Tap Beer

## WINE

### Morgan's Bay Range

White - Chardonnay | Sauvignon Blanc  
Red - Cabernet Merlot | Shiraz Cabernet  
Sparkling Cuvee



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