

VEGAN MENU

ENTREE

Grilled Cauliflower (GF) 28
Paprika, white balsamic, olive oil, blood orange, red onion, fresh herbs

Vegetable Crudo (GF) 28
Fermented vegetables on green gazpacho and ajo blanco

MAIN

Mushroom Fregola (GFO) 45
Local gourmet mushrooms, seaweed emulsion, basil oil, cashew cheese

Slow Roast Sweet Potato (GF) 45
Char grilled with Tasman sea salt, hummus, peas française

Butternut Pumpkin (GF) 45
Char grilled, topped with pumpkin seed dukkha, green zhoug, sun-dried tomatoes, white bean puree

Please talk to us regarding your dietary requirement

GF gluten free | DF dairy free | GFO/DFO gluten/dairy free option | V vegetarian | VG vegan | VGO vegan option



ENTREE

Tasmanian Oysters 1/2doz, 1doz (GF/DF) Natural with lemon, raspberry & elderflower granita, chorizo butter	28/52
Semolina Croquettes Braised Scottsdale ham hocks, capers, shallot, sweet mustard pickle, aioli	28
Mushroom Raviolo (DFO) House made egg pasta filled with 'the good four mile' mushrooms, preserved lemon ricotta, tarragon broth, Grana Padano	28
Stanley Octopus (GF/DF) Grilled, paprika, white balsamic, olive oil, blood orange, red onion, fresh herbs	28
Kingfish Crudo (DF/GF) Lightly cured on green gazpacho, ajo blanco	28

MAIN

Fish of the Day (GF)	Market Price
Saffron Beurre Blanc, pickled celery, caviar	
Crayfish Linguine Squid ink linguini, local crayfish, bisque emulsion, basil oil, truffle Manchego	45
Tasmanian Lamb Rump (GFO/DF) Char grilled, Tasman sea salt, pea puree, peas française, sage jus	48
Cape Grim Eye Fillet (GF/DFO) Red wine jus, truffled parsnip puree, fermented vegetables	72
Seafood Platter for Two (GFO/DFO)	Market Price
Grilled Stanley octopus, local caught market fish, house brioche, baked half shell scallops with chorizo butter, natural oysters, potato pave, fermented red cabbage, blood orange salad, tartare	

SIDES

Potato Pave (GF/DF) Crisp Tasmanian Kennebec potatoes with truffle aioli and cabbage powder	18
Wedge Salad (GF/DFO) Iceberg lettuce, miso dressing, chopped pistachios, pecorino Romano	18
Charred Dutch Carrots (GF/DFO) Leatherwood honey, fennel seed, chilli and labneh	18

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