

VEGAN MENU

ENTREE

Mushroom Raviolo 28
Pasta filled with 'the good four mile' mushrooms, preserved lemon
tofu, tarragon broth, cashew cheese

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

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

MAIN

Mushroom Gnocchi 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

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| 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/VGO) 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

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| Fish of the Day (GF) Saffron Beurre Blanc, pickled celery, caviar | <i>Market Price</i> |
| 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 | 56 |
| Seafood Platter for Two (GFO/DFO) Grilled Stanley octopus, red onion salsa, Local caught market fish, house brioche, baked half shell scallops with chorizo butter, natural oysters, potato pave, fermented red cabbage & blood orange salad, tartare | <i>Market Price</i> |

SIDES

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| Grilled Cabbage (GF/DFO) Tasmanian walnuts, squid ink Baba Ghanouj | 18 |
| 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 |
| Hummus plate (GFO/DF) House made hummus, confit garlic, squid ink Baba Ghanouj, coriander pesto, bread | 18 |

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