



## Desserts

### Lemon Tart (GF)

Sable Breton, lemon curd, lemon mousse, lemon & basil sorbet, lemon gel

### White Chocolate Crème Brulée (GF)

Chocolate & Swansea walnut soil, raspberry gel, fresh raspberries

### Tasmanian Apple & Quince Crumble (GF,VO)

Hazelnut crumble, Tasmanian quince gel, fresh berries, vanilla bean ice-cream

### Tasmanian Cheese Plate Duo (GFO)

Swansea walnuts, Eureka quince paste, dried fruits, house made lavosh

### Ice Cream & Sorbet (GF)

Please talk to us regarding your dietary requirement

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

## Freycinet Lodge

A dining experience inspired by Tasmania's coast, forest & pastures. Celebrating local growers, makers and the waters that surround us

### Two Course 75

Choice of entrée & main, or main & dessert

### Three Course 90

Choice of entrée, main & dessert

### The Chefs Selection 110

Focaccia & oysters on arrival, entrée, main with side & dessert

## Enhance Your Experience

### Matched Tasmanian Wines

Thoughtfully selected to complement each dish and showcase exceptional Tasmanian vineyards.

### Two Pour 40

### Three Pour 55

### The Chefs Selection 70

Optional starters and a selection of sides are available to complement your main course.

## Starters

- House Baked Focaccia (GFO) 7  
Warm with Tasmanian bush dust, daily butter & chefs rotating dip
- Freshly Shucked Melshell Oysters 6 each  
Natural or with seasonal accompaniment  
*Pairing - Maclean Bay Sparkling Rose 20*
- House Marinated Olives 10

## Entrées

- Seared Scallops (GF)  
Native Butter, Swansea walnut crumb  
*Pairing - Springvale Chardonnay 19*
- Tempura Batter Baby Squid (GF)  
Sweet potato, parsley, tartare  
*Pairing - Bay of Fires Reisling 20*
- Stanley Bay Octopus Terrine (GF, DF)  
Fennel salad, citrus gel  
*Pairing - Freycinet Sauvignon Blanc 18*
- Beetroot Carpaccio (GF, V)  
Rocket, vegan cheese, raspberry vinaigrette  
*Pairing - Milton Rose 17*
- Tasmanian Pepper Berry Beef Tataki (GF)  
Sirloin, salsa Vierge, crispy potatoes, horseradish  
*Pairing - Norfolk Bay Syrah 18*

## Mains

- Market Fish (GF)  
Cauliflower puree, lemongrass, asparagus, shaved gem wedge  
*Pairing - Ossa Gruner Veltliner 30*
- Saffron Seafood Fettuccini  
Market Fish, mussels, prawns, scallops, confit garlic & tomatoes, shallots, white wine sauce  
*Pairing - Freycinet Chardonnay 28*
- 200g Cape Grim Scotch Fillet (GF)  
28 day dry-aged, seasonal roasted vegetables, bone marrow butter, confit heirloom cherry tomatoes  
*Pairing - GlenAyr Shiraz 32*
- Sous Vide Wild Clover Lamb Rump (GF)  
Fetta, fire capsicum, baba ghanoush  
*Pairing - Craigie Knowe Cabernet Sauvignon 25*
- Wild Mushroom Risotto (GF, V)  
Four Mile Farm exotic mushrooms, truffle oil, herbs, porcini dust  
*Pairing - Barringwood Pinot Noir 25*

## Sides

- Cos, rocket, radicchio, raspberry vinaigrette (GF, V) 18
- Chargrilled seasonal vegetables, garlic oil (GF, V) 18
- Truffle fries, pecorino, chives, parmesan aioli (GF) 18

Please talk to us regarding your dietary requirement  
GF gluten free | DF dairy free | GFO/DFO gluten/dairy free option | VG vegetarian |  
V vegan | VO vegan option

Please talk to us regarding your dietary requirement  
GF gluten free | DF dairy free | GFO/DFO gluten/dairy free option | VG vegetarian |  
V vegan | VO vegan option