

entrée

as main

coconut & pumpkin soup (GF/VEG) spiced with ginger & pumpkin seed gremolata, toasted sourdough	18	
mcherry gin & beetroot cured trout (GF/DF/Fish) served on pickled fennel, orange & radish salad, avocado, olive crumbs	23	
venison terrine (DF) house made venison terrine, studded with pistachio & juniper, light salad, pickles, spiced cranberry jelly.	20	
crispy skin pork belly (GF/DF) vanilla pear purée, apple, frise, sticky balsamic	23	42
potato gnocchi (VEG) parmesan cheese cream sauce, baby spinach, macadamia nut	22	38

main

as entrée

mountain pepper crusted scotch fillet 250g (GF) served with roasted vegetables, truffle fries, tasmanian red wine jus.	48	
duck legs (GF) served with fragrant red cabbage, potato gratin.	42	
braised lamb shank (GF) served with braised winter carrots and rosemary mashed potato.	44	
pan seared salmon fillet (GF/Contains Fish) served with orange poached fennel, brussels sprouts, orange butter sauce.	45	
venison meatball tagliatelle house made venison meatballs, creamy mushroom sauce tagliatelle pasta, crispy garlic & parsley pangrattato	38	24
pumpkin ravioli (VEG) roasted pumpkin & parmesan filled ravioli, crushed hazelnuts, baby spinach, feta cheese, light cream sauce.	38	

accompaniments

sautéed mushrooms (GF)	14
creamy mashed potato (GF/VEG)	14
beer battered onion rings	12
roasted root vegetables (GF/DF/VEG)	14
rocket, pear & walnut salad (GF/DF/VEG)	12

cradle sweets

cradle mountain pepper berry poached pears with hot chocolate sauce & vanilla bean ice cream	14
whiskey & honey panna cotta	12
whiskey & leatherwood honey infused panna cotta with tasmanian berry compote	
orange & almond cake (GF/DF)	12
served with custard and blood orange sorbet	
cheese plate	26
selection of tasmanian cheese with whiskey soaked fig & walnut roll, crackers and leatherwood honey	