

# 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 \*\**

#### **Wild harvested tasmanian venison pithivier**

Braised with star anise, tomato sambal & pickled vegetables

### MAIN

#### **Chicken breast**

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

#### **Clover hill lamb shoulder**

Slow cooked with winter root vegetables, sweet potato crisps *gf df*

#### **Brown & towns mushroom**

Confit mushroom, white polenta, cassoulet of haricot beans & pistou *gf veg*

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

#### **Almond & coconut flan**

Rosewater scented blushed berries, hokey pokey *v gf*

#### **Tart bordaloue**

Poached pear & frangipane tart, crème anglaise, praline *veg*

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

*Please advise your host of any dietary requirements*

*gf – gluten free | v – vegan | veg – vegetarian | df – dairy free | \*\* – option available (Jan-24)*

# BEVERAGE SELECTION

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

## BEER

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### 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

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### Morgan's Bay Range

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



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