

MENU

TERRACE KITCHEN

TASMANIAN OYSTERS

Natural - condiments & lemon (LG) half dozen **32**

Kilpatrick - crisp pancetta,
Worcestershire dressing half dozen **36**

STARTERS

House-made flatbread - romesco salsa,
hummus & olive oil (DF/V/NUTS) **16**

Charred Skull Island prawns (2) - black garlic
& pepper butter, pickled fennel (LG) **24**

Scallops in 1/2 shell (4) - kimchi butter,
wakame & sesame (LG) **24**

Crispy pork belly - apple, celery & pinenut
salad, apple jam, parsley (LG) **23**

Prawn & ginger dumplings - kimchi kewpie
mayo, herb salad **22**

Tempura mushrooms - hot sauce, buttermilk
ranch dressing, porcini salt (LG/V) **22**

Wagyu beef ravioli fritti - red capsicum salsa,
chilli oil, parmesan **22**

FROM THE GRILL

includes one side dish

Scottsdale pork loin - saffron pear chutney,
polenta crisps, mustard jus (LG) **39**

Market fish - lemon, caper, burnt butter sauce,
pearl barley & summer pea 'risotto' **45**

Eye fillet 200g - balsamic glazed beetroots,
Madeira sauce (LG) **56**

Steak frites 300g Cape Grim porterhouse -
fries, herb & garlic butter, jus (LG) **49**

Wagyu WX rump MB 9+ 400g - chimichurri
salsa, caramelised shallots, brandy pepper
sauce (LG) **65**

MAIN

includes one side dish

Lamb 'lasagne' - ragu of lamb shoulder, fire-
roasted tomatoes, ricotta, parmesan, herb pasta **36**

Ricotta gnudi dumplings - ratatouille, basil,
red pepper sauce, salsa verde (V) **35**

Nichols chicken breast - Mr B&T mushroom
ragu, lemon & oregano pangrattato (LG) **36**

SIDES

Fries - dill pickle mayo (LG) **10**

Cos salad - green goddess dressing, crisp
pancetta, egg, pangrattato **10**

Duck fat roast potatoes - rosemary &
thyme (LG/DF) **10**

Stir-fried greens - buckwheat dukkah (LG/DF) **10**

Broccolini - walnuts, lemon, olive oil,
parsley (LG/DF) **10**

DESSERT

Cherry & almond frangipane tart - chocolate
crèmeux, cocoa toffee, cherries in amaretto,
cherry ice cream (NUTS) **15**

Double chocolate mousse - chocolate brownie,
raspberry gel, white chocolate ice cream (LG) **15**

Coconut panna cotta - medjool date caramel,
coconut macaroons, coconut sorbet (LG/DF) **15**

Passionfruit crème brûlée - mango, orange
& macadamia biscotti, mango sorbet (LGO/NUTS) **15**

Tasmanian cheese - selection of cheese
with condiments **22**

15% public holiday surcharge applies on all
public holidays

(LG) Low Gluten (DF) Dairy Free (V) Vegetarian (NUTS) Nuts Included

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.