

MENU

TERRACE KITCHEN

TASMANIAN OYSTERS

Natural - condiments & lemon (LG) half dozen 32

Kilpatrick - crisp pancetta, Worcestershire dressing
half dozen 36

STARTERS

House-made Flatbread - marinated olives,
hummus & olive oil (DF/V/NUTS) 16

Seafood Chowder - Tasmanian fish, scallops, squid,
prawns, creamy sweet potato & speck soup, chives 21

Roasted Scallop in 1/2 Shell (4) - parmesan, bacon
& garlic crumb, egg yolk mustard sauce (LG) 25

Crispy Pork Belly - sticky roasted carrots,
carrot puree, parsley sauce, radish (LG) 20

Prawn & Ginger Dumplings - spring onion salsa,
citrus soy, bonito 19

Truffled Potato & Gruyere Croquettes -
whipped cannellini beans, salsa verde 19

Salt & Pepper Squid - fennel & green onion salad,
lemon myrtle emulsion, native pepper berry 19

FROM THE GRILL

including one side dish | choice of truffled potato
gratin or rosemary salted fries | choice of sauce

Cape Grim Eye Fillet 200g - glazed shallots (LG) 56

Cape Grim Porterhouse 300g - herb & garlic
butter (LG) 49

Scotch Fillet 350g - chimichurri salsa 58

Cape Grim Beef Short Rib - smoked honey bourbon
glaze 58

Sauces - jus | brandy peppercorn | creamy mushroom |
herb & garlic butter

MAINS

includes one side dish

Lamb 'Lasagne' - ragu of lamb shoulder,
fire-roasted tomatoes, ricotta, parmesan, herb
pasta 38

Confit Chicken - Mr Brown & Town mushroom
& lentil ragu, parsnip puree, jus (LG) 38

Market Fish - lemon, capers, burnt butter sauce,
pearl barley 'risotto', green beans (LG) 45

Ricotta Gnocchi - roasted mushrooms, porcini
mushroom cream, kale, pine nuts, parmesan
(LG/V/NUTS) 38

Roasted Five Spice Duck Leg - orange caramel
sauce, Shanghai bok-choy, sesame rice cake (LG/DF) 42

SIDES

Fries - aioli (LG) 10

Cos Salad - green goddess dressing, crisp
pancetta, egg, pangrattato 10

Duck Fat Roast Potatoes - rosemary & thyme (LG/DF) 10

Roasted Mushrooms - garlic butter, creamed
leeks (LG) 10

Roasted Cauliflower - saffron yoghurt, toasted
seeds (LG) 10

DESSERT

Warm Chocolate Lava Cake - raspberries,
hazelnut crunch, vanilla ice cream (NUTS) 15

Baked Crème Caramel Cheesecake - salted
caramel, coffee crème (LG) 15

Passionfruit Crème Brûlée - kiwi fruit,
passionfruit sorbet, meringue 15

Coconut Panna Cotta - Campari poached pear,
tapioca pearls, blood orange granita (LG/DF) 15

Tasmanian Cheese - selection of cheese
with condiments 22

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

15% public holiday surcharge applies on all public holidays

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.