

# MENU

# TERRACE KITCHEN

## OYSTERS & SCALLOPS

- Tasmanian Natural Oysters** half dozen 32  
condiments & lemon (LG)
- Tasmanian Kilpatrick Oysters** half dozen 36  
crisp pancetta, Worcestershire dressing
- Roasted Scallop in 1/2 Shell (4)** 26  
parmesan, bacon & garlic crumb,  
egg yolk mustard sauce (LG)

## STARTERS

- House-made Flatbread** 16  
marinated olives, hummus & olive oil  
(DF/V/NUTS)
- Seafood Chowder** 21  
Tasmanian fish, scallops, squid, prawns,  
creamy sweet potato & speck soup, chives
- Crispy Pork Belly** 20  
sticky roasted carrots, carrot puree,  
parsley sauce, radish (LG)
- Prawn & Ginger Dumplings** 19  
spring onion salsa, citrus soy, bonito
- Truffled Potato & Gruyere Croquettes** 19  
whipped cannellini beans, salsa verde
- Salt & Pepper Squid** 19  
fennel & green onion salad, lemon myrtle  
emulsion, native pepper berry

## FROM THE GRILL

All steaks are served with truffled potato gratin and a choice of sauce

- Cape Grim Eye Fillet 200g** (LG) 56
- Cape Grim Porterhouse 300g** (LG) 49
- Scotch Fillet 350g** (LG) 58
- 18hr Beef Short Rib (Slow-cooked)** 58  
smoked honey bourbon glaze
- Sauces** - jus | brandy peppercorn | creamy mushroom | herb & garlic butter

## MAINS

includes one side dish

- Lamb 'Lasagne'** 38  
ragu of lamb shoulder, fire-roasted tomatoes, ricotta, parmesan, herb pasta
- Roasted Chicken** 38  
Mr Brown & Town mushroom ragu,  
parsnip puree, jus (LG)
- Market Fish** 45  
lemon, capers, burnt butter sauce, pearl barley 'risotto', green beans (LG)
- Ricotta Gnocchi** 38  
roasted mushrooms, porcini mushroom cream, kale, pine nuts, parmesan  
(LG/V/NUTS)
- Roasted Five Spice Duck Leg** 42  
orange caramel sauce, Shanghai bok-choy,  
sesame rice cake (LG/DF)

## SIDES

- Fries** 10  
aioli (LG)
- Cos Salad** 10  
green goddess dressing, crisp pancetta, egg, pangrattato
- Roasted Mushrooms** 10  
garlic butter, creamed leeks (LG)
- Roasted Cauliflower** 10  
saffron yoghurt, toasted seeds (LG)

## DESSERT

- Warm Chocolate Lava Cake** 16.5  
raspberries, hazelnut crunch,  
vanilla ice cream (NUTS)
- Baked Crème Caramel Cheesecake** 16.5  
salted caramel, coffee crème
- Passionfruit Crème Brûlée** 16.5  
kiwi fruit, passionfruit sorbet, meringue
- Tasmanian Cheese** 22  
selection of cheese with condiments

(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.