

# MENU

# TERRACE KITCHEN

## TASMANIAN OYSTERS

**Natural** - yuzu & orange ponzu (LG) half dozen 32

**Kilpatrick** - crisp smoked bacon,  
Worcestershire dressing (LG) half dozen 36

## STARTERS

**Turkish flatbread** - whipped ricotta, herb oil,  
pomegranate, lemon, local Old Man Saltbush (V) 18

**Lemon myrtle & prawn tortellini** - burnt butter,  
caramelised shallots, pecorino romano, basil (DFA) 20

**Tasmanian ginseng salt & pepper squid** -  
kohlrabi, fennel, orange salad, buttermilk aioli,  
fresh herbs (LGA/DFA) 19

**Mr Brown & Town mushroom risotto** - wattle seed  
pangrattato, confit garlic & lemon crème fraîche,  
sage (V/LGA) 22

**Crispy skinned pork belly** - caramelised pear,  
pickled red cabbage, Tunnel Hills miso caramel (LG) 22

## MAIN

includes one side dish

**Market fish** - basil velouté, braised leeks, lavosh,  
lemon caviar (LGA) MP

**Chicken coq au vin** - creamy parmesan potato, speck  
lardons, sautéed local mushrooms, Dutch carrots,  
persillade (LG) 38

**Braised lamb ragu** - sweet potato gnocchi, confit  
tomatoes, gremolata, crème fraîche (DFA) 38

**Butternut pumpkin & sage tarte tartin** - white wine  
butter sugo, ricotta, toasted pumpkin seeds,  
Tasmanian truffle balsamic (V) 32

**Pork cutlet** - chargrilled, sautéed mustard greens,  
local crisped white quinoa, mint salsa verde, Diane  
jus (LGA/DF) 36

## FROM THE GRILL

All steaks are served with potato gratin & spinach,  
with a choice of side and sauce (LG)

**Eye fillet 200g** 56

**Porterhouse 300g** 52

**Scotch fillet 300g** 60

**Extra sauces** - Diane jus | Pepper sauce | Mushroom sauce  
| Red wine jus | Garlic butter (LGA/DFA) 3

## SIDES

**Fries** - aioli (LG) 10

**Miso caramel-glazed pumpkin with furikake** (LGA/NUTS) 10

**Baby cos salad** - pickled pear, crispy quinoa,  
salsa verde (LGA/V) 10

**Pan-seared Brussels sprouts** - chilli crisp, citrus  
crème (LG/V) 10

## DESSERT

**Chocolate obsession** - chocolate hazelnut mousse,  
chocolate delight, Hellyer's Road whisky ice cream,  
cherry fluid gel, freeze-dried cherries (LG/NUTS) 18

**Lemon posset** - Hellfire limoncello gel, blackberry  
mousse, meringue crisps, spiced berry dust (LG/V) 16

**Chai-spiced pumpkin pie** - poached pear, pear gel,  
orange blossom sorbet (NUTS) 16

**Leatherwood honey crème brûlée** - blood peach  
ice cream, fruit leather (LG/V) 18

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

(LG) Low Gluten (LGA) Low Gluten Available (DF) Dairy Free (V) Vegetarian (SOY) Contains Soy (NUTS) Nuts Included

A surcharge of 15% 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.