

Winter Warmer Soup		\$12.50
with char-grilled sourdough		
Char-Grilled Vegetable and Spiced Tofu Stack	#nf #df	\$22.00
romesco sauce, pickled beetroot		
Huon Valley Salmon		\$25.50
herb fish cakes, watercress and fennel salsa		
Corn Fed Chicken Breast	#nf	\$24.50
potato skordalia, seasonal greens, lime tarragon glaze		
Dukkah Spiced Lamb Rump	#gf #nf	\$26.50
roast kipfler potatoes, ratatouille mint gremolata		
Slow Cooked Beef Brisket	#gf #nf	\$24.50
truffled potato mash, beetroot, mushroom ragout		

Green bean and almondine		\$8.00
Pancetta and maple glazed sprouts		\$8.00
Fresh garden salad		\$8.00
Crispy confit garlic potatoes		\$8.00



Citrus Champagne Tart		\$13.00
berry compote, vanilla mascarpone		
Trio of Chocolate Bavarois #gf		\$13.00
chocolate soil, blackberry sabayon		
Flourless Banana Cake #gf		\$13.00
salted caramel, popcorn, macadamia mascarpone		
30g of cheese		\$13.00
quince paste, green tomato pickle, lavosh and grissini		

extra cheese \$7.00

- Taleggio (washed rind soft cheese)
- Sottocenere al tartufo (semi-hard with black truffle)
- Gorgonzola (creamy blue cheese)
- Pyen gana (14 month aged cheddar)