

# core

restaurant & bar

At Core Restaurant & Bar, we celebrate seasonal dining with a focus on quality ingredients sourced from Tasmania and the finest producers across Australia. Led by Executive Chef Matt, each dish is crafted with care, combining classic and modern techniques to showcase refined flavours and a genuine respect for the season. We highlight elements of Tasmanian produce, making the most of what this remarkable island has to offer.

## ENTRÉE

Warm sourdough, cultured butter, sea salt   <i>V</i>	\$10
Tasmanian oysters locally sourced Natural with lemon cheeks & mignonette   <i>GF, DF &amp; NF</i> Roasted with miso butter & togarashi crumb   <i>GF &amp; DF</i>	\$30 ½ doz / \$50 doz
Whipped chèvre tartelette, black olive, pea shoots, vine ripened cherry tomatoes   <i>V &amp; NF</i>	\$19
Cape grim eye fillet steak tartare, dijon mustard, cornichons, soft herb salad, toasted baguette   <i>GF &amp; DF</i>	\$23
Grilled skull island prawns, baby capers, chervil, lemon beurre noisette   <i>GF &amp; NF</i>	\$28
Twice cooked Scottsdale pork belly, grilled apple, red cabbage & witlof salad   <i>GF &amp; NF</i>	\$27

## MAIN

Pan roasted locally sourced market fish, fresh herbs, lemon, sautéed greens, mussel velouté   <i>NF</i>	\$42
House made ricotta gnocchi, sweet peppers, semi dried cherry tomatoes, parmesan   <i>V &amp; NF</i>	\$31
Slow roasted Nichols chicken breast, honey roasted baby carrots, chasseur sauce   <i>GF, NF &amp; DFO</i>	\$33
Confit duck leg, du puy lentil braise, sautéed spinach, carrot & orange puree, duck jus   <i>GF, NF &amp; DFO</i>	\$35

## FROM THE GRILL

250g Bass Strait tenderloin   <i>GF &amp; NF</i>	\$52
300g Cape Grim porterhouse   <i>GF &amp; NF</i>	\$44
300g Cape Grim scotch fillet   <i>GF &amp; NF</i>	\$49

All steaks served with flash roasted cherry tomatoes and broccolini your choice of sauce ~ Bearnaise, green peppercorn jus or sherry & shallot butter

## SIDES

Pommes puree, chives   <i>V, GF &amp; NF</i>	\$14
Petite leaves, radish, fennel, champagne vinaigrette   <i>V, DF, GF &amp; NF</i>	\$12
Duck fat roasted potatoes, thyme salt   <i>GF &amp; NF</i>	\$14
Seasonal greens, extra virgin olive oil, almond flex   <i>V &amp; DF</i>	\$12

## DESSERTS

Baked cheesecake, summer berries   <i>V, NF &amp; GF</i>	\$19
Crème brulee, crisp toffee, almond biscotti   <i>V</i>	\$19
Apple tarte tatin, vanilla bean ice-cream   <i>V</i>	\$22
Chocolate mousse cake, whipped cream, choc malt crumbs   <i>V &amp; GF</i>	\$23
Vanilla Bean's Ice-cream with Choco malt   <i>V</i>	\$12

VG- vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy free | NF - Nut Free | DFO - Dairy Free Option

Menu items may contain allergens. If you have any dietary requirements or need gluten-free or dairy-free options, please speak with our team before ordering.