

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.

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ENTRÉE

Warm sourdough, cultured butter, sea salt V	\$10	250g Bass Strait tenderloin <i>GF & NF</i>	\$52
Tasmanian oysters locally sourced Natural with lemon cheeks & mignonette <i>GF, DF & NF</i>	\$30 ½ doz / \$50 doz	300g Cape Grim porterhouse <i>GF & NF</i>	\$44
Roasted with miso butter & togarashi crumb <i>GF & DF</i>		300g Cape Grim scotch fillet <i>GF & NF</i>	\$49
Whipped chèvre tartelette, black olive, pea shoots, vine ripened cherry tomatoes <i>V & NF</i>	\$19	All steaks served with flash roasted cherry tomatoes and broccolini your choice of sauce ~ Bearnaise, green peppercorn jus or sherry & shallot butter	
Cape grim eye fillet steak tartare, dijon mustard, cornichons, soft herb salad, toasted baguette <i>GF & DF</i>	\$23	SIDES	
Grilled skull island prawns, baby capers, chervil, lemon beurre noisette <i>GF & NF</i>	\$28	Pommes puree, chives <i>V, GF & NF</i>	\$14
Twice cooked Scottsdale pork belly, grilled apple, red cabbage & witlof salad <i>GF & NF</i>	\$27	Petite leaves, radish, fennel, champagne vinaigrette <i>V, DF, GF & NF</i>	\$12
		Duck fat roasted potatoes, thyme salt <i>GF & NF</i>	\$14
		Seasonal greens, extra virgin olive oil, almond flex <i>V & DF</i>	\$12

MAIN

Pan roasted locally sourced market fish, fresh herbs, lemon, sautéed greens, mussel velouté <i>NF</i>	\$42	DESSERTS	
House made ricotta gnocchi, sweet peppers, semi dried cherry tomatoes, parmesan <i>V & NF</i>	\$31	Baked cheesecake, summer berries <i>V, NF & GF</i>	\$19
Slow roasted Nichols chicken breast, honey roasted baby carrots, chasseur sauce <i>GF, NF & DFO</i>	\$33	Crème brulee, crisp toffee, almond biscotti <i>V</i>	\$19
Confit duck leg, du puy lentil braise, sautéed spinach, carrot & orange puree, duck jus <i>GF, NF & DFO</i>	\$35	Apple tarte tatin, vanilla bean ice-cream <i>V</i>	\$22
		Chocolate mousse cake, whipped cream, choc malt crumbs <i>V & 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.