



FOOD

OUR SEASONAL MENU IS DESIGNED TO SHARE

FRESH TASMANIAN OYSTER GF/DF	5
NATURAL OR POMEGRANATE – GINGER DRESSING GF/DF	
PIGEON WHOLE BAKERY SOURDOUGH, AURA CULTURED BUTTER	10
MARINATED OLIVES GF/DF	8
CUCUMBER – LEMON MYRTLE HUNG CURD- CITRUS ANTS	16
DUTCH CREAM POTATOES – BLACK GARLIC AIOLI- SARDINES	18
ASPARAGUS – BUTTERMILK – EGG TEXTURES GF	20
HEIRLOOM TOMATOES – BASIL – TONGOLA GOATS CURD MOUSSE	20
GARDEN GREEN LEAVES – BURRATA – MANDARIN GEL – HONEY SHERRY DRESSING GF	16
HIRAMASA KINGFISH – GRAPEFRUIT, ORANGE, LIME DRESSING – MARIGOLDS GF/DF	28
SMOKED RAINBOW TROUT – MACADAMIA – BURNT LEMON DUST – WAKAME GF/DF	24
FREE RANGE PORK RIBS – PICKLED ONION – CHIVES – CORIANDER STALKS GF/DF	38
NORTHWEST TASMANIAN LAMB CHOPS – GOCHUJANG MINT GF/DF	42

SWEETS & CHEESE

TASMANIAN CHEESE SELECTION	28
HOBART WILDFLOWER HONEY – MILK ICECREAM GF	20
BERRY SORBET – SMOKED BERRIES GF/DF	15
HOUSE MACARON SELECTION GF	12

Dietary information: Gluten Free (GF) Gluten Free Option (GFO) Dairy Free (DF) Dairy Free Option (DFO) Vegan (V) Vegetarian (VEG) Vegetarian Option (VEGO) Nut Free (NF)

Please note a 3% Merchant Service Fee applies to JCB & Diners transactions, 1.5% for all other Credit Cards

A 15% surcharge applies on Public Holidays