

Dinner Menu



Entrée

Pan Seared Scallops

snow white cauliflower florets | avocado | melon | salsa | balsamic glaze

Veal, Mushroom & Saffron Ravioli

pesto cream | shredded pecorino | tomato fondue

Soup of the day (v)

Main

Crispy Skin Tasmanian Salmon Fillet (g)

pepperonata & char grilled zucchini | hand cut potato citrus & dill beurre blanc

Pan Roasted Beef Eye Fillet (g)

forest mushroom | cognac marinated fig sauce | tasmanian potato | broccolini

Caramelised Slow Roasted Pork Forequarter (g)

dijon | maple | honey glaze | oven baked vegetables | parmentier sauté apple & spinach

Dessert

Sticky Date Pudding

toffee sauce | vanilla ice cream | brandy snap

Mini Pavlova (g)

mixed berry compote | passion fruit pulp | fresh cream

Flourless Chocolate & Hazelnut Torte (g)

chocolate ganache | chocolate curl

2 course: \$59

3 course: \$69

(v) = vegetarian (g) = gluten free