

221

RESTAURANT
&
BAR

THURSDAY TO SUNDAY EVENING MENU

Includes Amuse-Bouche, Bread and Petit Fours

-2 course \$60 - 3 course \$70-

Entree:

Sydney Rock Oysters - ½ dozen

*Served 3 ways – please see your waitperson for daily selection
(surcharge of \$18 for full dozen)*

Salt Baked Baby Beets (v)

Whipped goats curd, honey walnuts, orange

Pan Seared Scallops (gf)

Celeriac, truffle, bacon, apple, fennel

Cured Tasmanian Salmon (gf)

Avocado, rice crisp, radish, ponzu

Sticky Pork Belly (also available as main) (gf)

Herb and cucumber salad, nam jim, peanut, coconut

Main:

Garden Herb Risotto (also available as entree) (gf) (v)

Roasted butternut, mushroom, pepita, aged cheddar

Crispy Skin Tasmanian Salmon (gf)

Potato, pea, lemon, macadamia nut, Noilly Prat

Bannockburn Chicken (gf)

Heirloom carrot, onion, quinoa, jus gras

Slow Braised Smoked Lamb (gf)

Parsnip, cauliflower, pine nut, chervil, black garlic

Pan Roasted Duck Breast (gf)

Confit Maryland, sweet potato, mandarin, pak choi

Black Onyx Rump Cap (gf)

Braised short rib, mushroom, leek, potato

*Please see the Specials Board for dishes featuring changing
seasonal ingredients or special produce available on the day*

221

RESTAURANT
&
BAR

THURSDAY TO SUNDAY EVENING MENU

Includes Amuse-Bouche, Bread and Petit Fours

-2 course \$60 - 3 course \$70-

Sides (additional charge):

<i>Chips with sweet chilli salt and garlic aioli</i>	<i>7</i>
<i>Asian greens, ginger, oyster sauce, sesame</i>	<i>10</i>
<i>Caesar salad, Crisp lettuce, croutons, shaved parmesan</i>	<i>10</i>

Dessert OR Cheese:

Maple Crème Brûlée (gf)

Pumpkin donuts, pecan nuts, cinnamon

Ice Cream Sandwich

Bitter cocoa, peanut butter, salted caramel, chocolate

Lemon Tart

Lemon tart, toasted coconut, meringue, finger lime

Poached Apple

Caramel, puff pastry, apple sorbet, brown butter crème

Dessert Tasting Plate (shared between two)

Ice cream sandwich, lemon tart, poached apple

Cheese Selection

Your choice of two daily cheeses served with House-Made walnut bread, crackers and seasonal accompaniments

Please see your waitperson for daily selection

(surcharge of \$5 for additional cheese)

Please see the Specials Board for dishes featuring changing seasonal ingredients or special produce available on the day