



SUMMER 2017/18 DINNER MENU

ENTRÉE \$19.0

Salt cod brandade

Dill mayo, pickled octopus, watercress, sourdough crisps.

North African inspired chermoula rubbed chicken

Smoked eggplant tartlet, artichoke tapenade, apricot puree, micro herb salad. DF

Sesame seared South Australian yellow fin tuna

Broad beans, rocket, shaved radish and fennel, ponzu sauce. DF

Medley of vine ripened tomatoes

Creamy goats cheese, heirloom beets, sundried olives, micro herbs, E.V.O.O. V, GF

MAINS

Baked ricotta & pine nut stuffed Portobello mushrooms

Baby spinach and roasted Mediterranean vegetable caponata, capsicum pesto, puffed tri colour quinoa, wild rice and parmesan crisps. V \$29.0

Cone Bay barramundi fillet

Parisian potatoes, asparagus spears, baby carrots, lemon garlic emulsion. \$33.0

Assiette of burnt orange glazed ham

House made sage and pine nut turkey roulade, cranberry chutney, three cheese croquette, market vegetable bundle. \$33.0

Milly Hill NSW garlic and lemon lamb rump

Macadamia crumb, roasted heirloom tomatoes, balsamic, rosemary and pink salt kipflers, saffron yoghurt, salsa verde and jus. GF \$34.0

DESSERT \$14.50

Dark chocolate tranche

Fresh Australian cherries, honey custard and pineapple jam. GF

Lemon lime splice jelly

Poached fruits, vanilla cream and almond crisps. GF

Affogato

Liqueur, espresso, vanilla ice cream (choice of Baily's or Frangelico). GF

Selection of ice cream and sorbets

Two scoops, with today's house made sweet. Sorbets - mango, raspberry, mandarin. Ice cream - vanilla, chocolate.

Selection of International and local cheeses

Tasmanian brie, Maffra cheddar, tarago river blue. Served with lavosh, water crackers, quince paste and dried fruit. \$19.5

SIDES \$9.0

Shoestring Fries

Rosemary and pink Murray salt, tomato chutney. V, GF, DF

Salad

Spinach and watercress, baby radish, Bulgarian sheep's feta, dried cranberries. V, GF

Vegetable

Roasted butternut pumpkin, crispy basil, orange blossom honey dressing. V, GF, DF

HOT DRINKS

Coffee \$3.5 Espresso, Long Black, Flat White Cappuccino, Latte, Piccolo, Macchiato

Tea \$3.5 English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea

Hot Chocolate \$4.0

V = Vegetarian GF = Gluten Free DF = Dairy Free E.V.O.O. = Extra Virgin Olive Oil

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