

Menu

Begin

Home Hill bread with lemon pressed olive oil and caramelised balsamic and sea salted butter
4.50

Bruny Island oysters - Natural with Mignonette dressing or grilled with soy butter crust
3.20 each

Entrée

Potato and celery soup, pepperberry cheese gf veg
14

Tomato, shallot and goats cheese tart, sherry reduction, virgin oil, micro salad veg
20

Smoked salmon roll, crab salad, wasabi mayo, salmon caviar gf
23

Slow cooked pork belly, beetroot carpaccio, yoghurt labna, honey roasted pear gf
21

Huon Valley Taste Plate

Bruny Island oyster, Cygnet ham, smoked salmon, rare roast beef, beetroot relish, onion jam, marinated olives and wattle seed pickle
24

Menu

Main

Mushroom risotto, sauteed forest mushrooms, salsa verde, parmesan shard gf
27

Char grilled fillet of beef, potato gratin, buttered greens, pinot noir jus and beetroot relish gf
36

Free range grilled chicken breast, quinoa & sweet corn, steamed asparagus, chimichurri gf
32

Roast rack of lamb, whipped potato, minted pea & fetta crumble, tomato fondue gf
36

Pan fried Huon Ocean trout, preserved lemon risotto, Cafe d Paris butter, dressed rocket gf
32

Sides

Fries with Rosemary salt
6

Goose fat roasted potatoes
8

Salad, rocket, gorgonzola, toasted walnut
8

Menu

Dessert

Rosewater panna cotta, macerated orange, pistachio praline gf
14

Baked apple tart, butterscotch cinnamon ice cream
14

Bittersweet chocolate tart, salted caramel, espresso sorbet
14

Sticky fig pudding, cardamom syrup, mascarpone cream

14

Cheese for one

16

Devonshire tea/coffee

12

Hot Chocolate, Tea or Coffee

4

Chai Latte

4.50

Double Shot or Decaf Coffee

4.50