

Welcome to my Restaurant.

This bistro reflects thirty-odd years of cooking lighter, more simply prepared dishes in a relaxed atmosphere. From live oysters split to order from the East Coast, to dairy cream & cheese from Pyengana in the state's northeast, we use only the finest ingredients, be they organic or free-range fruit & vegetables, eggs & chicken.

All our fish dishes are prepared from sea-farmed or line-caught wild fish. Our lamb & beef is all pasture fed & our game is wild shot. The wine list reflects the provincial nature of the bistro with a strong emphasis on local wines that match the weight and flavour of my dishes.

Also, in just four years, we have attained awards for "Best European Restaurant" from the Tasmanian Hospitality Association every year we've been open.

Please relax, enjoy my menu & remember - *good food takes a little time to prepare.*

Enjoy - T.Fidler

6 Course Tasting Menu.

Our six course set degustation invites you to experience the tastes of the season in a perfect balance, with matching wines.

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House made bread roll & Saint Omer butter.
Our amuse-bouche of the day.

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House cured Atlantic Salmon, preserved lemon and juniper yoghurt, Champagne jelly, young leaves and salmon crackling.

Sparkling

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Pan roasted cauliflower, twice cooked pear, walnut puree, chevre and black truffle.

Riesling

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Gremolata crumb crusted fresh fillet of fish, creamy potato mash, lemon beurre blanc and citrus salsa.

Chardonnay

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Buttermilk southern fried quail, baby gem lettuce, buttermilk aioli and lumpfish caviar.

Pinot Noir

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Grilled Venison loin with hot smoked celeriac, creamed celery, celeriac rémoulade, fried parsley and apple cider glaze.

Shiraz

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Spiced sticky parsnip pudding, hot butterscotch caramel and vanilla bean ice cream.

Dessert wine

Extra courses from entrees additional \$15. pp

\$95 per person, menu only.

\$155 per person with selected matching wines.

Whole table orders only, and before 8.30pm.

Appetiser - \$18

- Oysters (6 shucked to order), Natural in their salty juices and lemon, Oven baked with bacon and cheese in a spicy sauce or Sweet rice wine vinegar and wasabi jelly. \$21
- House cured Atlantic Salmon, preserved lemon and juniper yoghurt, champagne jelly, young leaves and salmon crackling.
- Grilled half shell Tasmanian scallops, ponzu and leek crunch.
- Toasted brioche with warm salad of exotic mushrooms and chicken liver parfait.

Entree - \$22

- Charcuterie of duck ham, hare and chicken terrine, pork rillettes, relish and house bread.
- Pan roasted cauliflower, twice cooked pear, walnut puree, chevre and black truffle.
- Crisp crackling and long cooked pork belly with spring onion, cucumber and hoi sin sauce wrapped in mandarin pancakes with chilli jam.
- Buttermilk southern fried quail, baby gem lettuce, buttermilk aioli and lumpfish caviar.
- Hot water crust pastry pie of long cooked hare, pea puree and truffled goats cheese.

Main - \$42

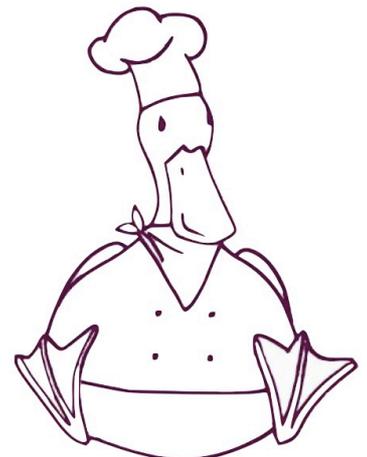
- Brown sugar roasted pumpkin, parisian gnocchi, smoked eggplant and almond puree, salted yoghurt and pomegranate.
- Gremolata crusted fresh fillet of fish, creamy potato mash, lemon burre blanc and citrus salsa.
- Twice cooked master stock of duck breast, egg noodles, Asian greens, coriander and peanut pesto, master stock broth and duck crackling.
- Long cooked lamb best end, honey parsley crust, buttered winter vegetables, Jerusalem artichoke puree and lamb jus.
- Bacon wrapped prime Eye fillet, house cut chips, roasted Portobello mushroom cassis jus and béarnaise. \$5 surcharge
- Grilled Venison loin with hot smoked celeriac, creamed celery, celeriac rémoulade, fried parsley and apple cider glaze.
- Maple glazed Pork trotter, stuffed with cured pork and fennel, savoy and black truffle rémoulade, carrot puree and an XO, maple broth.

Sides - \$9

Steamed greens / béarnaise

House cut chips

Extra bread \$3 pp



Dessert - \$18

- Sticky parsnip pudding, hot butterscotch caramel and vanilla bean ice cream.
- Rich Callebaut chocolate mousse, toasted cocoa nib praline, peppermint sorbet.
- Caramelised Granny smith apple, drunken raisin frangipane, candied oats, vanilla bean ice cream.
- Vanilla crème brulee, poached rhubarb, vanilla bean ice cream.
- Selection of local and imported cheeses, Webster walnuts our quince preserve.

To accompany

Liqueur coffee, prepared with lashes of your favourite liqueur, Vittoria coffee, Tasmanian cream and fresh nutmeg. \$18

Coffee, Hot chocolate or Chai latte prepared any way you wish.

(Long black, latte, flat white, cappuccino) \$5

(Espresso, Macchiato) \$4.5

Variety of tea of your choosing, English Breakfast, Earl Grey, Chamomile Blosson, Peppermint, Jasmine, Honeydew Green or Spring Green, prepared in a pot. \$6

Please ask your waiter for a full digestive list.

