

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 sesame crisp bread.

Sparkling

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

Riesling

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

Chardonnay

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Crisp crackling and long cooked pork belly, with spring onion, cucumber, hoisin sauce, wrapped in mandarin pancakes with chilli jam.

Pinot noir

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Spice crusted grilled loin of venison with beetroot terrine, parsnip puree, green peppercorn and quince jelly glaze.

Shiraz

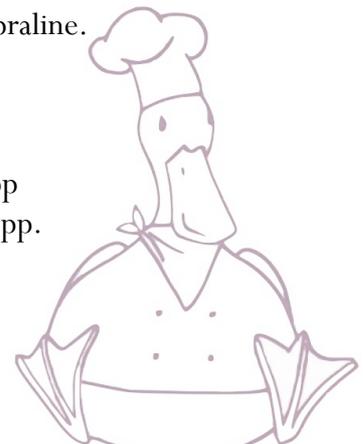
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Chocolate brownie and honey ice cream sandwich, poached and fresh strawberries, black pepper labneh, and coco nib praline.

Dessert wine

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Extra courses from entree additional \$15. pp
\$110 per person or with matching wines 165 pp.
Whole table orders/ before 8.30 pm



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. \$24
- House cured Atlantic Salmon, preserved lemon and juniper yoghurt, champagne jelly, young leaves and sesame crisp bread.
- Grilled Tasmanian scallops, ponzu butter and leek crunch.
- Charcuterie of duck ham, hare terrine, pork rillettes, relish and house bread.

Entree - \$22

- Pan roasted cauliflower, twice cooked pear, walnut puree, chevre and black truffle.
- Buttered asparagus, edamame beans, double podded broad beans, poached Marion's egg, béarnaise, puff pastry and broccoli puree.
- Crisp crackling and long cooked pork belly with spring onion, cucumber and hoi sin sauce wrapped in mandarin pancakes with chilli jam.
- Rannoch farm quail Kiev, roasted garlic butter, parsnip puree and zucchini sauerkraut.
- Hot water crust pastry pie of long cooked hare, pea puree and truffled goats cheese.

Main - \$42

- Brown sugar roasted pumpkin, parisienne gnocchi, smoked eggplant and almond puree, salted yoghurt and pomegranate.
- Gremolata crusted fresh fillet of fish, creamy potato mash, lemon beurre blanc and citrus salsa.
- Confit duck leg, potato rösti, duck neck sausage, wilted greens and Morello cherry sauce.
- Long cooked lamb best end, honey parsley crust, buttered winter vegetables, Jerusalem artichoke puree and lamb jus.
- Slow braised maple glazed beef short ribs, creamy mustard mash, spiced slaw.
- Grilled loin of venison with beetroot terrine, parsnip puree, green peppercorn and quince jelly glaze.
- Chateaubriand of beef for 2 people - \$95.00 (rare to medium only) Prime grass fed Tasmanian beef eye fillet grilled and served with potato gratin, buttered greens, red wine jus and béarnaise sauce.

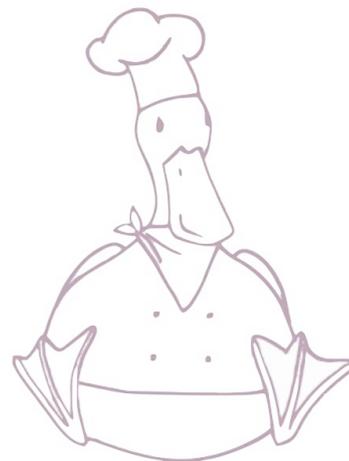
Extra bread \$3 pp

Sides \$9

Steamed greens / béarnaise sauce

House cut chips

Potato gratin



Dessert - \$18

- Sticky parsnip pudding, hot butterscotch caramel and cinnamon ice cream.
- Chocolate brownie and honey ice cream sandwich, poached and fresh strawberries, black pepper labneh and cocoa nib praline.
- Orange and cardamom crème brulee and candied mandarin shortbread.
- Selection of local and imported cheeses, Webster walnuts our quince preserve. \$24

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

Decaf also available

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

Please ask your waiter for a full digestive list.

