

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.

~

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

~

Fresh ricotta dumplings, roasted carrot puree, walnut and pistachio crumb, fried sage and grated cured egg yolk.

Sparkling

~

Smoked mussel doughnut, beetroot cured Tasmanian salmon, dill cream cheese, beetroot jam and house pickles.

Riesling

~

Roasted Tasmanian market fish, chorizo and EVO potato mash, saffron pickles and sherry butter sauce.

Chardonnay

~

Confit quail, pickled hens egg, pickled onion, parsnip puree, braised shitake and mushroom broth.

Pinot noir

~

Grilled Midland venison, cider glazed beetroot, poached grapes, fresh pomegranate and macadamia cream.

Shiraz

~

Rich chocolate mousse, milo and Dutch cocoa soil and Pyengana milk sorbet.

Dessert wine

~

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



Entree - \$22

- Smoked mussel doughnut, beetroot cured Tasmanian salmon, dill cream cheese, beetroot jam and house pickles.
- Fresh ricotta dumplings, roasted carrot puree, walnut and pistachio crumb, fried sage and grated cured egg yolk.
- Salt and pepper charred Bicheno cuttlefish and octopus, chickpea hummus puree, toasted almond, grilled baby cucumber and salsa verde.
- Confit quail, pickled hens egg, pickled onion, parsnip puree, braised shitake and mushroom broth.
- Crisp crackling and long cooked pork belly with spring onion, cucumber and hoi sin sauce wrapped in mandarin pancakes with chilli jam.

Main - \$42

- Brown sugar roasted pumpkin, goat cheese pumpkin cream, smoked eggplant, toasted pumpkin seed and salsa verde.
- Roasted Tasmanian market fish, chorizo and EVO potato mash, saffron pickles and sherry butter sauce.
- Confit duck leg, pork and fennel sausage, white bean puree, dutch carrots, poached shallots and duck broth.
- Grilled Midland venison, cider glazed beetroot, poached grapes, fresh pomegranate and macadamia cream.
- Bacon wrapped Filet Mignon of grass fed Tasmanian beef with new potato pave, roasted mushroom, red wine jus and béarnaise sauce. *\$5 surcharge*

Extra bread \$3 pp

Sides \$9

Steamed greens / béarnaise sauce

New potato and parmesan pave

Dessert - \$18

- Cinnamon crème brulee with spiced green apple cake.
- Rich chocolate mousse, milo and Dutch cocoa soil and Pyengana milk sorbet.
- Sticky parsnip pudding, hot butterscotch caramel and vanilla bean ice cream.
- Selection of local and imported cheeses, Webster walnuts and 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, Honeydew Green or Spring Green, prepared in a pot. \$6

Port, Sherry, Muscat

Pedro Ximenez	Spain	12
DeBortoli "Old Boys" 21YO	Bilbul, NSW	14
Hanwood Tawny 10YO	NSW	12
Penfolds Grandfather Tawny	SA	16

Whisky

Tokinoka <i>Blended</i>	Japan	13
The TEN <i>Single Malt 'Light Lowland'</i>	Scotland	15
Hellyers Road <i>"Pinot finish"</i>	Tasmania	20
Dalwhinnie <i>Single Malt 15YO</i>	Scotland	25
Sullivans Cove <i>Double Cask Single Malt</i>	Tasmania	25

Cognac, Calvados, Armagnac

Francois Voyer <i>VS Cognac</i>	France	15
Grosperin <i>MMC 1 Cognac</i>	France	16
Castarede <i>XO Armagnac</i>	France	20
Remy Martin <i>XO Cognac</i>	France	22
Berneroy <i>Calvados</i>	France	22
Paul Giraud Cognac <i>Vieille Reserve</i>	France	24

