

APERITIVO / SNACK

- House marinated mixed olives - 8.5
- Paprika spiced fried chickpeas - 8.5
- Lease 65 Oysters - each - 4.5, half dozen - 21, dozen - 36
(Natural or Bloody Mary sorbet)
- Polenta fries with garlic aoli - 12.5
- Jamon and Taleggio brioche toastie - 5
- House roasted rosemary mixed nuts - 9.5
- Chicken liver parfait with port wine jelly, pickled fennel and fresh radish salad and sourdough toast - 15.5
- Lamb ribs, Sammy's thyme and rosemary rub with mint jelly - 16.5

APERITIVO-THE FIRST DRINK

- Aperol Spritz - Aperol, Prosecco, soda and fresh orange - 12
- Sherry Cobbler - Lustau Amontillado dry Sherry, sugar, orange and crushed ice - 16.5
- Geronimo Americano - Cynar, Rosso Vermouth, lemon, soda and grapefruit - 18
- Monkey Mule - Cardamom infused vodka, fresh chilli, topped with ginger beer - 16
- Southside - Refreshing combination of gin, mint and citrus - 16

Sparkling water (free flow) - 4 per person

CHEESE 25g / 50g

- Our cheeses are sourced locally and internationally and served with fresh Tasmanian pear and cider gel
- Blue - 9 / 16
- Soft - 9 / 16
- Hard - 9 / 16
- Washed rind - 9 / 16

SMALLER SHARE PLATES

- Pepper crusted seared tuna, avocado puree, lime creme fraiche, radish - 22
- Cape Grim beef tartare, caper mayo, truffled potato crisps - 17.5
- Cured Yellowtail kingfish, citrus, beetroot, sea herbs - 21
- Savoury mushroom pannacotta with abalone, local mushrooms, mushroom consommé, garlic crisps - 21
- Pan fried sardines with mixed tomatoes, dried olives and capers - 19.5
- Farfalle and periwinkles, cooked in white wine, chilli and garlic - 19
- Goats curd and sage tortellini, spinach, pecorino and hazelnuts - 21
- Cured and seared venison with beetroot, chocolate, liquorice and juniper - 20

LARGER SHARE PLATES

- Char grilled skirt steak (served medium), braised brisket, spinach puree, charred onion cups - 37.5
- Lamb rump, braised lamb, eggplant, baba ganoush, fried chickpeas, mint - 34.5
- Pan roasted white fish, pickled fennel and citrus salad, cuttlefish, beurre blanc, potato crisps - 38
- Roast chicken breast, confit leg filo parcel, tomato and green olive salad - 32
- Duo of duck, vanilla confit leg, roasted breast with compressed watermelon, roquette, mint - 39.5

LET GERONIMO GO!

Can't decide?

Sit back, relax and let our chefs do the thinking!

\$65pp - 6 sharing courses

Add a cheese course for \$10pp

* Minimum of 2 people and applies to whole table
Please let your waiter know of any dietary requirements and allergies

WOOD FIRED PIZZA

Italian style, thin based, cooked in our wood fired oven

- Chorizo, fennel salami, braised fennel, red capsicum and olives - 23
- Ratatouille, zucchini, eggplant, red capsicum, balsamic red onions, thyme and fresh basil - 21.5
- Pork belly, pork scotch, peppered pancetta, creme fraiche and potato crisps - 23
- Quattro formaggi, tomato, mozzarella, washed rind, blue, hard and fresh basil - 21

VEGETABLE SHARE PLATES

- Pan fried gnocchi, roasted pear puree, fresh pear, blue cheese, roquette and walnuts - 28.5
- Roast baby beets, beetroot puree, cauliflower, broccoli, kale, goats curd and sage - 27.5
- Grilled eggplant, baba ganoush, zucchini, fried chickpeas basil and lemon - 26.5
- Roast heirloom carrots, honey carrot puree, cauliflower, cumin and coriander seeds - 26.5

SIDES

- Beans, shallots, brown butter and ricotta - 9.5
- Mixed leaf salad and puffed grains - 7.5
- Duck stock roasted potatoes with fresh parsley - 9.5
- Shaved apple and cabbage with lime dressing - 8.5

WINES BY THE GLASS

Champagne & Sparkling (125ml)

- NV Monmousseau Brut Etoile, Loire - France (Vouvray, Chenin Blanc) - 9.5 / 50
- NV House of Arras, Multi - regional - Tasmania (Chardonnay, Pinot Noir) - 14.5 / 74
- NV Chartley Estate Sparkling Rosé (Pinot Noir, Chardonnay) - 14.5 / 74

White Wines (150ml)

- 2016 Ghost Rock Riesling, Port Sorell - Tasmania (Riesling) - 12 / 60
- 2016 Lisdillon Sauvignon Blanc, Swansea - Tasmania (Sauvignon Blanc) - 13.5 / 63
- 2014 Masi Soave Classico, Veneto - Italy (Trebiano di Soave, Garganega, Chardonnay) - 8.5 / 38
- 2016 Chartley Estate Pinot Gris, Tamar Valley - Tasmania (Pinot Gris) - 14 / 64
- 2014 Domaine Pichot. Coteau De La Biche, Vouvray, Loire Valley - France (Chenin Blanc) - 16.5 / 75
- 2015 Emilia Wines, Chardonnay, Spreyton - Tasmania (Chardonnay) - 16 / 72

Rosé Wines (150ml)

- 2013 Brumont Rosé, Gascogne - France (Tannat, Syrah, Merlot) - 13 / 62
- 2016 Holm Oak Pig and d'pooch Moscato, Tamar Valley - Tasmania (Muscat a Petit Grains) - 12 / 56

Red Wines (150ml)

- 2013 Priory Ridge Wines Pinot Noir, Ansons Bay - Tasmania (Pinot Noir) - 15 / 73
- 2013 Domaine Metrat et Fils, Fleurie - France (Gamay) - 16.5 / 75
- 2012 Serres Old Vine Tempranillo, Rioja - Spain (Tempranillo) - 12 / 58
- 2016 Holm Oak, Cabernet Merlot, Tamar Valley - Tasmania (Cabernet Merlot) - 13.5 / 65
- 2015 Ministry of Clouds Tempranillo Grenache, McLaren Vale - South Australia (Tempranillo, Grenache) - 15.5 / 74
- 2014 Chateau du Cedre Malbec Cahors, Provence - France (Malbec) - 14 / 66
- 2015 Merlot Tannat, Gascogne - France (Merlot, Tannat) - 12.5 / 62
- 2014 Geronimo Shiraz, McLaren Vale - South Australia (Shiraz) - 10 / 44