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APERITIVO SNACKS

Lease 65 St Helen's oysters (natural or sumac and white balsamic sorbet)
4.5 each / 24 half dozen / 42 dozen

House marinated mixed olives 9.5

Rosemary flavoured mixed nuts 9.5

Jamon and pecorino pomme dauphine with paprika mayonnaise 12

House smoked mussels, tomato and saffron, rye crisps 16.5

Charcuterie plate, jamon, saschi bosque, salchichon, cornichons, pickled radish and fennel, hazelnut crumb, sour dough toast 28.5

Beef sliders (2) horseradish creme fraiche, pickled shallots, manchego, mustard gem 16.5

APERITIVO - THE FIRST DRINK

Garden Party 18

You're always invited - a refreshing blend of herbs and citrus - Mint Leaves, Lime Juice, Sugar, Gin, Yellow Chartreuse and soda.

Sloe Gin Spritz 13

When in doubt add bubbles - A mix of Sloe Gin, sparkling wine, soda and strawberry, is there a better combo.

Melville Mule 16

Small drink, big flavour - Scottish Spiced Gin, ginger beer and ground cinnamon.

Port & Elderflower Fizz 14

A simple take on the tasty port and strawberries with an elderflower twist - Strawberry syrup, port and elderflower tonic water.

SMALLER SHARE PLATES

Lamb terrine, brioche, shaved radish, cornichons, mint, dijon mustard emulsion. 21

Roasted baby beetroot, beetroot puree, goats curd, fried sage, beetroot gel 19.5

Goats curd and lemon tortellini, watercress, almonds, sunflower seeds, fried sage 22.5

Shaved calamari, black rice, longaneza oscura, peas, mint 22

Pan seared scallops, sweet corn puree, charred corn, pickled baby corn, paprika, corn husk. 23.5

Squid ink angel hair pasta, uni, lemon, salsa verde, brioche crumb 21.5

Seared wallaby rump, juniper, pepper berry, red current gel, tatsoi, fried kale, green wheat 21.5

LARGER SHARE PLATES

Pork belly and scotch, roasted pear puree, cider cooked pears, red cabbage 36.5

Pan roasted white fish, globe artichoke hearts, broad beans, umami broth, tomato and rosemary 39.5

Roasted chicken breast. confit leg filo parcel, chorizo, lemon, thyme, charred asparagus, braised leeks, whey gel 34.5

Duo of duck, confit leg, seared breast, roasted baby beetroots, beetroot gel, confit orange, orange wheels, roquette. 39.5

Chatsworth farm lamb, braised shoulder and seared back strap, roasted cauliflower, cauliflower puree, puffed black rice, fresh herbs 38.5

Duo of beef, braised short rib, seared house selected steak, spinach puree, pickled mushrooms, spinach 42

VEGETABLE SHARE PLATES

Charred asparagus and sweetcorn, pickled baby corn, corn custard, tatsoi 27.5

Pan fried potato gnocchi, apple puree, compressed apple, celery, grapes, white balsamic walnuts 28.5

Pappardelle, zucchini ribbons, pickled tomato, toasted pine nuts, ricotta, fresh herbs, lemon, pecorino. 29.5

Globe artichokes, braised fennel, pureed lemon, toasted buckwheat, shaved radish, herbs, shoots 30.5

SIDES

Green beans, shallots, brown butter, ricotta 9.5

Wood fire roasted potatoes with garlic and thyme 9.5

Mixed leaf salad, shaved radish 9.5

Pan fried spatzle, butter, lemon, herbs 9.5

WOODFIRED PIZZA

House made chorizo, tomato base, fior di latte cheese, chives 22.5

Beef and beetroot, beetroot base, braised beef, fior di latte cheese, roasted beetroots, shaved radish 23.5

Eggplant, globe artichokes, roasted red capsicum, tomato base, fior di latte cheese, basil 23

White anchovies, capers, tomato base, fior di latte cheese, lemon zest, fresh parsley 23.5

WINES BY THE GLASS

Champagne & Sparkling (125ml)

NV Anno Domini 47 Prosecco Frizzante DOC, Venice - Italy (Glera) 10.5 / 58

NV House of Arras Brut Elite, Multi regional - Tasmania (Chardonnay, Pinot Noir) 14.5 / 74

NV Ghost Rock Zoe sparkling Rose, Northdown - Tasmania (Chardonnay, Pinot Noir) 14.5 / 74

White Wines (150ml)

Let Geronimo Choose. A constantly rotating selection of interesting wines. Please ask your waiter for today's selection.

2017 Hughes & Hughes Barrel Fermented Riesling, Coal River Valley - Tasmania (Riesling) 14.5 / 68

2016 Lisdillon Sauvignon Blanc, Swansea - Tasmania (Sauvignon Blanc) 13.5 / 63

2016 Artigiano Grillo Sicily - Italy (Grillo) 10.5 / 50

2017 Ghost Rock Pinot Gris, Northdown - Tasmania (Pinot Gris) 14 / 64

2015 Luca Bosio Langhe Arneis DOC, Piemonte - Italy (Arneis) 12.5 / 62

2015 Emilia Wines, Chardonnay, Spreyton - Tasmania (Chardonnay) 16 / 72

Red Wines (150ml)

Let Geronimo Choose. A constantly rotating selection of interesting wines. Please ask your waiter for today's selection.

2013 Priory Ridge Wines Pinot Noir, Ansons Bay - Tasmania (Pinot Noir) 15 / 73

2016 Serres Old Vine Tempranillo, Rioja - Spain (Tempranillo) 12 / 58

2016 Holm Oak Cabernet Merlot, Tamar Valley - Tasmania (Cabernet Sauvignon, Merlot) 13.5 / 65

2015 Ficomontanino Terre del fico Chianti Colli Senesi DOCG, Tuscany - Italy (Sangiovese, Colorino, Canaiolo) 14 / 66

2013 Bodegas Langa Hermanos Monte Vicor Garnacha, Rias Baixas - Spain (Garnacha) 10 / 44

2013 Tombaco Aglianico, Campania - Italy (Aglianico) 13.5 / 63

2014 Bodega Castano Molino Loco Monastrell, Yecla - Spain (Monastrell) 9.5 / 40

2014 Geronimo Shiraz, Limestone Coast - South Australia (Riesling) 10 / 44

Rosé Wines (150ml)

2015 Bodegas Conde Valdemar Rose, Rioja - Spain (Garnacha, uva) 10 / 44

2016 Holm Oak Pig and d'pooch Moscato, Tamar Valley - Tasmania (Muscat a Petit Grains) 12 / 56

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

