

MENU

ENTRÉE

Cured Beef Bresaola	26
<i>grilled artichoke, sour plum relish, crostini</i>	
Beetroot Ocean Trout Gravlax	28
<i>roe pearls, horseradish cream, pickled yellow beetroot (gf)</i>	
Pressed Confit Duck	28
<i>apple puree, pickled peach, wild rocket, crispy skin (gf)</i>	
Chef's Special	
<i>Please ask our friendly staff for tonight's special.</i>	

MAINS

Prawn Raviolo	48
<i>seafood bisque, grilled prawns, asparagus</i>	
Cape Grim Eye Fillet (200g)	54
<i>potato & thyme galette, char grilled shallot, Pooley pinot jus (gf)</i>	
Scottsdale Pork Belly	48
<i>burnt buttered rhubarb, wild rice, apple cider jus, crispy pork crumb (gf)</i>	
Tasmanian Blue Eye Trevalla	48
<i>poached, macadamia custard, caramelised sweet potato, gremolata, salted crispy skin.</i>	
Pan Seared Zucchini	42
<i>sage infused quinoa, saffron volute, macerated muscatels (gf.vg)</i>	

SIDES

Duck fat chat potatoes (gf)	14
Baby Cos Lettuce, Parmesan Aioli, Walnut Crumb (gf.vg)	14
Charred Broccolini, Toasted Almonds (gf.vg)	14

DESSERT

Crème Brûlée	16
<i>Margaret Pooley Tribute Riesling glazed cherries (gf)</i>	
Pistachio & Lemon Drizzle Torte	16
<i>mascarpone (gf)</i>	
Yogurt Pannacotta	16
<i>Pinot berry compote</i>	
Assorted Ice-cream and Sorbet	14

CHEESE

<i>Mature Cheddar from Bay of Fires</i>	27
<i>Tasmanian Manchego</i>	
<i>Served with grilled glazed stone fruit and lavosh</i>	