

garden grazing | \$55

includes a glass of bubbles on arrival

Our grazing platters include:

A superior selection of local & international cheeses
fresh artisan bread from the local bakery
bread sticks

A range of crackers fresh local fruit, dried fruit
seasonally inspired tartlets
olives and crisps
assorted cured meats

Tasmanian smoked salmon & complimenting accompaniments
A selection of house made dips, chutney, relish, hummus & fruit pastes

3 course luncheon | \$95

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Entrée

Skull Island tiger prawn, rolled turmeric wafer, soft herbs, tamarind & peanut sauce gf

Pan roasted octopus, cherry blossom char siu, plum vinegar sauce & chilli oil gf

Beef carpaccio, soy pearl, wasabi cream, baby leaf, garlic crumb, evoo gf

Vegetarian option: Confit lions mane mushroom, turmeric wafer, soft herbs, tamarind & peanut sauce gf

Mains

Market fish, turmeric, pineapple & coconut curry, rice gnocchi, pawpaw gf

Korean bbq chicken grill, sweet potato noodles, peanuts, herb salad gf

Caramelised pork belly, sweet & sour glaze, ginger congee & smoked pork floss gf

Vegetarian option: caramelised sweet potato, turmeric, pineapple & coconut curry, rice gnocchi, pawpaw gf

Dessert

Baked goat's brie, burnt honey, oat wafer & eggplant chutney gfo

Sweetcorn cake, buttered popcorn mousse, salted caramel, honeycomb v

Mango gelato, davidson plum cream, coconut fluff, plum powder gf / vo

