

# SEASONAL MENU

## **Tasmanian Scallops - GF**

*Pan – seared served on cannelloni bean puree with a mint and citrus Salsa verde topped with crispy prosciutto & micro herbs*

**19.00**

## **Italian Chowder**

*Fresh fish, local mussels, cockerels, calamari and prawns cooked in a rich seafood and fresh tomato broth with garlic and fresh chilli served with hot crusty bread*

**29.00**

## **Tasmanian Crayfish Linguini**

*Garlic, Olive oil, fresh chilli, semi sundried tomatoes white wine, fresh Tasmanian Crayfish, and spring onions tossed through fresh made linguini pasta*

**35.00**

## **Fresh Tasmanian Corn Ribs – GF / Vegan**

*Marinated in fresh herbs, olive oil salt served with a cashew cream*

**10.00**

## **Tasmanian Eye Fillet Carpaccio - GF**

*Finely shaved eye fillet, parsnip and horseradish cream, capers, garlic croutons, drizzled with extra virgin olive oil finished with micro herbs, parmesan cheese & balsamic*

**21.00**

## **Tasmanian Field Mushroom & Truffle Risotto (Vegan Option)**

*Fresh field mushrooms, garlic, fresh thyme cooked with truffle oil and stock topped with shaved Tasmanian Summer Truffles and fresh parmesan*

**Ent - 26.00**

**Main – 35.00**

## **Tasmanian Quail - GF**

*Tasmanian Rannoch Quail marinated in garlic, fresh rosemary, olive oil oven baked and served on a bed of pancetta, caramelised onions, chilli, green lentils in sticky stock sauce with a drizzle of wine reduction*

**1 Quail - 18.00**

**2 Quails – 33.00**

## **Slow Roasted Local Lamb Ribs - GF**

*Marinated in fresh and dried herbs, garlic and olive oil, slow roasted for served with a warm roasted vegetable and pesto salad*

**Entree – 19.00**

## **Tasmanian Lamb Shank**

*Tasmanian Lamb Shank slowly braised in root vegetables, onions, garlic, fresh herbs, tomatoes and stock.*

*served on mashed potato with a zesty herb gremolata*

**38.00**