

A LA CARTE MENU

Natural oysters – lemon

Cauliflower, slow egg, potato crisps,
avruga caviar, nori

White soy braised abalone, apple, pork glaze

Seared Stanley Bay scallops, roasted capsicum,
parsley, macadamia

Robbins Island wagyu beef tartare,
beef fat dressing, Bruny Island Cheese Co Tom

Today's burrata salad

Hand-made pasta, onion caramel, broccoli,
aged grana padano, cracked pepper

Sticky quail, fennel, cucumber, lemon

Springfield organically farmed venison loin,
pear puree, a gro-dulce sultanas, sprouts

Tasmanian beef tenderloin,
potato terrine, Paris butter

Pasture raised and fed chicken breast,
smoked ham hock sauce, leek

Market fish, lemon butter, seasonal greens

Today's choice of sides

Tasmanian cheese selection with accompaniments

Chunky monkey ice cream, lime caramel,
aerated hazelnut chocolate, honeycomb

Baked dark chocolate mousse,
preserved lemon ice cream, kunzea oil

Crisp meringue, lemon sorbet, citrus flavours

Saffire
FREYCINET