

# SPRING MENU

Torched Moreton Bay bug tail,  
basil pesto, cheese crisps

West coast octopus,  
house made XO sauce, cashew nut,  
kohlrabi

Pan roasted murray cod,  
laksa sauce, Vietnamese mint oil,  
enoki mushrooms

21 day dry-aged Wild Clover lamb loin,  
kale sauce, spring asparagus, garlic crisp  
anchovy cracker

Anvers chocolate custard,  
black vinegar caramel, malt sorbet

# SPRING MENU

Freycinet Marine Farm  
black mussels, baby carrots,  
lime aioli, mussel vinaigrette

Shaved southern calamari,  
saffron, chic peas, finger lime, pine nuts

Butter roasted Fraser Island  
spanner crab, toasted almonds,  
grapes, parmesan ranch,  
plum powder

6 week dry-aged English longhorn beef,  
Dianne sauce, parsley puree,  
sweet potato crisp

Honey & citrus taco

Saffire  
FREYCINET

# SPRING MENU

Crispy corn and house made kimchi,  
air dried pork, furikake

Freycinet Marine Farm  
black mussels, black rice  
and tomato cracker, egg yolk

Mooloolaba king prawn,  
hand made pasta, black truffle

Free-range duck breast,

Mushroom broth, buckwheat noodles,  
spiced vinegar

Choux bun,  
native thyme cream, mandarine

Saffire  
FREYCINET

# SPRING MENU

Bluefin tuna tartare,  
scorched chilli dressing, tapioca cracker

Torched Stanley Bay scallops,  
brown butter polenta, green beans,  
sherry vinegar

Koji marinated yellowtail king fish,  
shoyu tamago, broken rice dashi,  
garden herbs

Five-spice cured free range duck breast,  
Brussel sprouts, soused fennel,  
toasted seeds, vegetable nage

Mock coconut

# LUNCH MENU

## Soup of the day

Scallop escabeche, chimmi churri, yuzu jelly, white radish

Avocado salad, white onion, pickled fennel, garden herbs

Freycinet Marine Farm black mussel escabeche,  
potato and leek mousse, chilli oil

## Today's mezze plate

Classic Caesar salad, cos lettuce hearts, Caesar dressing,  
parmesan cheese, croutons, bacon, Spanish anchovies

Cheese burger, brioche bun, chipotle mayonnaise,  
beetroot relish

Tasmanian cheese selection and accompaniments

Cherry sorbet, cherry granola, candied pistachio

# LUNCH MENU

Soup of the day

Roasted eggplant, quinoa salad, walnut pesto dressing

Spanner crab and sweetcorn chowder

Poached southern rock lobster, cauliflower,  
pickled cherry tomatoes, fennel

Today's mezze plate

Classic Caesar salad, cos lettuce hearts, Caesar dressing,  
parmesan cheese, croutons, bacon, Spanish anchovies

Cheese burger, brioche bun, chipotle mayonnaise,  
beetroot relish

Tasmanian cheese selection and accompaniments

Green apple sorbet, nut brittle, toffee sauce