ON ARRIVAL

"HOUSEMADE" ROSEMARY FOCACCIA - Gluten Free Option - need to pre-order with booking With hommus, dukkah and Tasmanian olive oil

ENTRÉE (choice of)

CHAR-GRILLED "PEPPERBERRY" WALLABY

With compressed watermelon, chilli, lime & coriander salsa [GF,DF]

BEETROOT CURED OCEAN TROUT

With Horseradish labneh, broad beans, baby beets & dill [GF]

ROAST POTATO GNOCCHI

With pumpkin sauce, hazelnuts, crispy sage & crumbled blue cheese [GF]

HOUSEMADE FALAFEL – Vegan Option - need to pre-order with booking With hommus, Quinoa tabouli and coconut yoghurt tzatziki [GF,DF]

MAIN (choice of)

"ROLAND" BEEF EYE FILLET

With local roast vegetables, onion soubise & mushroom jus [GF]

CHAR-GRILLED "HIRAMASA" KINGFISH

With cauliflower puree, dutch carrots, confit garlic and crisp pancetta [GF,DF]

CIDER BRAISED PORK

With confit potato, ginger carrot, kale and raisin port jus [GF,DF]

SPICED CAULIFLOWER "STEAK" – Vegan Option - need to pre-order with booking In yellow curry with black rice & red pepper coulis [GF]

DESSERT (choice of)

"BEST EVER" FLOURLESS CHOCOLATE CAKE

With Huon Valley berries & vanilla bean ice cream [GF]

LEMON CURD PAVLOVA

With poached fruits, Chantilly cream and passionfruit [GF]

"CHAI" FLAVOURED BLACK RICE PUDDING

With saffron poached pear and toasted coconut [Vegan,GF]

TO FINISH

Box of Mixed Petit Fours |GF/DF available upon request|