

Sample Menu 1

Freycinet marine farm oysters - freshly shucked

Chris Hortle Houn valley potatoes, brioche,
fresh sardines, pine nuts, smoked bone marrow

angel hair pasta, local southern calamari, prawns,
bread crumbs, chilli, garlic, lemon, olive oil

squab, baklava cigar, smoked organic beetroot



boarfish, southern Indian spices, green masala,
split red lentil dhal, turmeric, yoghurt

slow cooked rabbit, chestnuts, winter vegetables
in crème fraiche pastry

Flinders Island pasture fed lamb
6 hour slow cooked shoulder, chickpeas,
eggplant, tomatoes, harissa, milk curd

from the grill...

market fish - parsley & lemon butter, potato puree

*Vics Meat market beef, hand cut chips
choice of
café de Paris, béarnaise sauce, black pepper sauce*



‘cheese for the gods’
warm Heidi raclette cheese, fig compote,
fruit and nut sour dough, chestnut flowers honey

‘milk tea’
vanilla cream, chestnut japonaise meringue,
cinnamon, condensed milk sorbet

Zokoko ‘the goddess of chocolate’
artisan dark chocolate 70%, salted caramel,
malted milk chocolate mousse, roasted peanuts

Sample Menu 2

Freycinet marine farm oysters - freshly shucked
fregola, citrus fruits, silken eggplant, mint, burrata,
avocado, pomegranate

ballotine of quail and its trimmings,
celeriac puree, Tasmanian black truffles

poached organic hens egg, green pea,
boudin noir, smoked pork hock, crisp fried pigs ear



herb and parmesan crusted blue eye trevella
char-grilled baby leeks, hazelnut vinaigrette

free range pheasant, walnut cream, parsnips,
chestnut and morel mushrooms, velouté

slow cooked Cape Grim beef cheeks,
spätzle dumplings, winter vegetables, horseradish

from the grill...

market fish - parsley & lemon butter, potato puree

Vics Meat market beef, hand cut chips
choice of
café de Paris, béarnaise sauce, black pepper sauce



selection of local and imported cheese

josephine pear, macaroon, walnut ice cream,
white chocolate mousse, pure maple syrup

Bothwell organic rhubarb, rose water, strawberries,
black pepper pavlova, crème fraiche sorbet

Sample Menu 3

Freycinet marine farm oysters - freshly shucked

pepper crusted yellow fin tuna,
lebanese cucumber, cracked burghul, persian fetta,
dill, native finger limes

egg yolk ravioli, bintje potatoes, creamed leeks,
cured lardo, Tasmanian black winter truffles

white bean, black mussel, prawn and chorizo soup
cavolo nero, brioche, herbs

•

pink ling, potato cream, black quinoa,
heart of palm, shaved fennel, cress, herbs,
ligurian olives, grapefruit

free range duckling
cider braised leg and roasted breast,
celeriac, brassica slaw, fuji apple, davidson plum

Springfield farm organic venison
salsify, picked pear, dates, lemon jam, juniper

from the grill...

market fish - parsley & lemon butter, potato puree

*Vics Meat market beef, hand cut chips
choice of
café de Paris, béarnaise sauce, black pepper sauce*

•

Brie de Nangis, Tasmanian black truffles

'fallen apple'
golden delicious apples, toffee, vanilla cream,
burnt caramel ice cream

baked panna cotta, citrus fruits, bergamot,
quandong, lemon balm

Sample Menu 4

Freycinet marine farm oysters - freshly shucked

Chinese inspired pot sticker dumplings,
slow cook pork jowl, black lip abalone,
water chestnuts, fragrant broth, fermented radish

twice cooked partridge
peas, pearl onions, preserved lemon, herbs

scallop pie
local scallops in crème fraiche pastry,
celeriac velouté, soubise, black winter truffles



line caught pink snapper
pink fur apple potatoes, pickled mussels,
samphire, warrigal green, salt bush

free range spatchcock
jerusalem artichokes, sea urchin roe,
broccolini, buckwheat

milk fed veal and smoked mozzarella
'wrapped in prosciutto'
stone ground white polenta, taleggio cheese, sage,
roasted cauliflower, hazelnuts

from the grill...

market fish - parsley & lemon butter, potato puree

*Vics Meat market beef, hand cut chips
choice of
café de Paris, béarnaise sauce, black pepper sauce*



selection of Australian and imported cheese
crème caramel, roasted banana, macadamia nut,
young coconut granita, malt ice cream
passionfruit soufflé, passionfruit curd ice cream

Sample Menu 5

Freycinet marine farm oysters - freshly shucked

local east coast crayfish and southern calamari,
risoni pasta, shellfish bisque

potato and butternut pumpkin gnocchi,
baby spinach, pinenuts, Persian green raisins,
Tongola goat's cheese

eight grain congee
Tasmanian scallops, green lip abalone, smoked eel



miso caramelised hapuka
hand picked spanner crab, fine seaweeds,
oyster cream, shiitake mushrooms

rare breed of Berkshire pork
roasted fillet, slow cooked belly, confit trotter,
fermented cabbage, apple, Persian red lentils

rangers valley beef - char grilled
king brown mushrooms, brussels sprouts,
crisp fried onion rings, spices

from the grill...

market fish - parsley & lemon butter, potato puree

*Vics Meat market beef, hand cut chips
choice of
café de Paris, béarnaise sauce, black pepper sauce*



Pyengana cloth matured cheddar - 18 months
picked walnuts, dried fruit and nut bread

quince and ricotta clafoutis,
lemon curd ice cream

persimmon, tapioca pearls, mandarin granita,
ginger cream, sheeps milk yoghurt sorbet

Breakfast Menu

Ricotta hot cakes
roasted banana, bok's bacon, whipped walnut praline butter



French toast
caramelised apples and quince, vanilla yoghurt,
Canadian pure maple syrup



Home made baked beans
homemade cannellini beans, tomatoes, smoked pork hock,
crisp pancetta, fried free range hens eggs



Tasmanian black truffle omelette
free range eggs, shaved Tasmanian black winter truffles



Apple wood smoked Tasmanian ocean trout
smoked ocean trout from Wood Bridge Smoke House,
poached free range eggs, avocado, labneh - yoghurt cheese
on sour dough toast



Saffire breakfast
free range hen eggs – fried, poached or scrambled
Bok's bacon, sautéed mushrooms, grilled vine ripen tomatoes,
baby spinach, pork and fennel breakfast sausage