



start

House made focaccia

Melshell natural oysters

Burrata, chef's choice

Tomatoes, fried capers, oregano, pickled shallots, stracciatella

Fish crudo, jamon, vermouth vinaigrette, cornichon

Southern calamari, green apple, cucumber, wasabi, kaffir lime

Venison skewer, black garlic, sesame, macadamia, saltbush

main

House-made tortellini, ricotta, tarragon, lemon butter

Pork loin, sunflower seed pesto risotto, nasturtium

Duck breast, radicchio, cauliflower, cherry gastrique

Wild Clover lamb rump, swede barigoule, jus

side

Roasted pumpkin, hazelnut burnt butter, goats cheese whip

Green beans, orange labneh, toasted almonds

Mixed leaves

finish

Dessert, chef's choice

Tasmanian cheeses, condiments

Please note: This sample menu is subject to change & seasonal variations