



## TABLE D'HÔTE MENU

### 3 COURSE - 94

#### ENTRÉE

Hiramasa Kingfish Sashimi

Tapioca, cucumber, avocado, daikon, ponzu dressing, sesame, finger limes *(LG,DF,NF)*

Rannoch Farm Quail Breast

Jerusalem artichokes, truffled goat's curd, macadamia nuts, dukkah seasoning

Double-baked Tasmanian Rock Lobster Soufflé

Heidi Farm Gruyère cheese, bisque, fennel, cheese wafer *(NF)*

#### MAIN

Tasmanian Wild Caught Market Fish

Carnaroli rice risotto, butternut pumpkin, fish velouté, fennel, pumpkin seeds, parmesan chip *(NF)*

Cape Grim Braised Short Rib MB4

48hr braised in red wine jus, potato gratin, carrot, onion, red kale, bone marrow jus *(LG, NF)*

Tasmanian Sous-vide Lamb Rump & Braised Neck

Variations of beetroot, white polenta, snow peas, garlic & mint yoghurt, sumac *(LG)*

#### DESSERT

Berry Pavlova

Fresh seasonal berries, Chantilly cream, yuzu-lemon curd, mint, butterscotch ice cream, Grand Marnier *(LG, V, NF)*

Cold-set Valrhona Chocolate Tart

Coconut, cherry, buckwheat pastry, preserved Tasmanian cherries, coconut sorbet, cocoa nibs *(V)*

Coal River Farm Cheese Selection: Triple Cream Brie & Farm Blue

Huonville apple, muscatel grapes, nuts, walnut bread, fennel seed lavosh *(V)*

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Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free.

Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

LG- Low Gluten, V – Vegetarian, Vegan, DF – free from dairy, NF - no added nuts