

## To Start

### OYSTER

Sourced from around Tasmania we appreciate the difference in flavour from bay to bay, East to south and day to day. We shuck, we flip, we leave untouched and serve natural with lemon  
 \* Josef Chromy Sparkling Vintage

MP

### SALT BAKED BEETROOT <sup>Ⓞ</sup>

Buffalo curd & vincotto  
 \* Pepik Pinot Noir

18

### CONFIT CHICKEN

Torn & scattered, 5 spice, nori, dried pear & walnut  
 \* Pepik Pinot Grigio

21

### WALLABY BOLOGNESE

Sassafras pasta, egg yolk & walnut  
 \* Josef Chromy Pinot Noir

21

### RAW SALMON

Nashi, ink dashi & fennel  
 \* Josef Chromy Fumé Blanc

21

## A main that is all mine

### BEEF CHEEK <sup>Ⓞ</sup>

Mushrooms, brioche whip, hazelnut, pine broth  
 \* Zdar Pinot Noir

35

### MARKET FISH

Smoked miso butter, kale, radish, carrots & pickled onion  
 \* Zdar Chardonnay

39

### FRIED PORK TERRINE

Cabbage, cauliflower, quince & caramel shallots  
 \* Josef Chromy Pinot Noir

34

### WILD CLOVER LAMB SHORT RIB

Baked celeriac, brussels sprouts, dried olive  
 \* Josef Chromy Chardonnay

35

## For the whole table FEED ME!

### 4 COURSES \$75P/P

Some surprises & sharing involved, let the FEAST begin.....

### Side Dishes

#### VINEGAR POTATOES

Sour cream & toasted shrimp salt

9

#### BROCCOLINI

Xo sauce

9

#### SLOW EGG

pickles, cashew & black pepper

9

#### LEAVES FROM THE NAKED CARROT FARM

buttermilk & pepitas

9

#### MUSHROOMS <sup>Ⓞ</sup>

Turnip, apple & brioche

9

#### FRIES

Aioli

7

### Sweet tooth

#### CARAMELISED SPELT PUDDING <sup>Ⓞ</sup>

Muscat soaked prunes

\* Campbells Rutherglen Topaque (VIC)

12

#### SPICED APPLES <sup>Ⓞ</sup>

Panela syrup dumplings & mead ice cream

\* Josef Chromy SGR

16

#### POACHED QUINCE

Black sesame cake, cashew, dark chocolate & black bean

\* Josef Chromy Botrytis

16

#### CHEESE PLATTER

Selection of 3 Tasmanian or international cheeses

\* Josef Chromy Ruby Pinot Noir

30

#### INDIVIDUAL CHEESE

12.5

<sup>Ⓞ</sup> CONTAINS GLUTEN | <sup>Ⓜ</sup> VEGETARIAN | \* SUGGESTED WINES

Please inform us of any allergies or dietary requirements.  
 We love to create vegan/vegetarian dishes to our whim on the day  
 using elements from throughout the menu...

*Please note – one bill per table.*

10% SURCHARGE NOW APPLIES ON PUBLIC HOLIDAYS  
 2% SURCHARGE ON AMEX & DINERS



JOSEF CHROMY  
TASMANIA