

ALIDA

TO START

Housemade focaccia with cultured butter and pepperberry salt	\$4 EA
Warm marinated olives	\$8
Smoked almonds	\$6

ENTRÉE

Fresh local Tasmanian oysters with lemon and pomegranate mignonette GF, DF	\$5 EA
Baked half shell scallops, Spring onion relish, crispy shallots GF, DFO	\$5 EA
Roasted pork belly, black barley, fennel cream, jus	\$24
Beetroot carpaccio, pickled rockmelon, beetroot butter, lemon, almond GF, DFO, VEG	\$20
Lamb ribs, date and pomegranate syrup, za'atar	\$22
Beef tartare, pepperberry, shallot, capers, chives, confit egg, wattleseed GF, DF	\$24
Prawn cocktail, iceberg lettuce, Marie Rose sauce, lemon gel, dill emulsion GF, DF	\$22
Hot smoked salmon croquettes, burnt apple aioli, pickled apple, dill oil	\$22

MAIN

Lamb rump, carrot puree, roasted baby carrots, buttered macadamia, mint salsa GF	\$38
Broccoli and almond tortellini, leek cream, pine nut, herb oil, parmesan	\$36
Market fish, charred cos, gribiche, lemon, herb oil, toasted almonds GF, DF	\$38
Grilled porterhouse, green salad, french fries, café de Paris butter GF, DFO	\$39
Quail 'coq au vin', roasted quail, baby vegetables, mushroom, red wine sauce GF, DF	\$38
Beer battered market fish, chips, green salad, charred lemon aioli DF	\$35
Confit duck leg, potatoes, peas, mandarin, orange jus GF, DFO	\$38

CHARCUTERIE AND CHEESE FOR 2

Tasmanian cheese platter, quince, fruit, focaccia, lavosh	\$45
Charcuterie platter, selected cured meats, pickles, relish and focaccia	\$45
Mixed charcuterie and cheese platter, lavosh, pickles, quince paste, relish, focaccia	\$50

SIDES

House salad, pemitas, pickled red onion, cucumber, parmesan GF	\$12
Smoked baby potatoes, nduja butter, chives GF	\$12
Roast pumpkin, tahini yoghurt, dukkah, herbs	\$12
Chips, roasted garlic aioli GF, DF	\$12

Please inform your waiter of any allergy or dietary requirements
Not all allergies are listed and the chef will try to accommodate where ever possible

