

# À LA CARTE MENU

Melshell pacific oysters, lemon, mignonette

Robbins Island wagyu beef tartare, capers, eschalot, hen's yolk, crostini

Broccoli salad, feta, smoked almond, radish, cranberries

Smoked fish, herbs, lemon, brioche & capers

Chargrilled Bennet's wallaby skewer,  
mushroom and truffle sauce, macadamia, pecorino

Today's Vanella cheese

Today's house-made pasta

Cape Grim short rib, onion butter, polenta, braising juices

Rannoch farm quail butterflied, roast pumpkin, radicchio, crispy sage

Market fish of the day, herbed potato, lemon, mayonnaise

Pan roasted chicken breast, braised white beans,  
Long Name Farm ham and chorizo

Today's choice of sides

Tasmanian cheese selection with accompaniments

# TASTING MENU

Southern bluefin tuna,  
beetroot, soy, radish, sesame

Tongola goats curd,  
Tasmanian black truffle, Four Mile mushrooms, tarragon

Hibachi grilled west coast octopus,  
confit potato, warragal green pesto

Robbins Island 9+ wagyu tenderloin,  
carrot, rye and coffee

Fig leaf ice cream,  
honey crème fraiche, rosemary