



## HEALTHY CHOICES

The dishes on this menu are either vegetarian or low in salt, with some being both gluten and lactose free.

### ENTRÉE

#### Chickpea & Vegetable Broth

Tomato based with seasonal vegetables, chickpeas, fresh basil, garnished with fried yuba (vegetarian) | 11

#### Penne Pasta

Pasta with roasted pumpkin, pine nuts and semi dried tomatoes (vegetarian) | 17.5

#### Chevre Cheese Salad

honey baked goat cheese on green salad leaves, baked Kalamata olives, cherry tomatoes, tarragon and olive oil dressing (vegetarian) | 18

### MAIN COURSE

#### Baked Market Fish

Market fresh fish baked with seed, nut and herb crust, glazed banana, vegetable greens, maple and verjuice sauce (gluten and lactose free) | 31.5

#### Falafel

Babaganoush, feta, tahini drizzle with rocket leaves, tomato concasse and basil (vegetarian, gluten and lactose free) | 25

#### Chicken Roulade

Pan seared Nichols chicken breast with spinach, garlic and roast capsicum farce, sautéed potatoes, mixed greens and tomato essence (low salt) | 29

### DESSERT

#### Chocolate and Almond Cake

with burnt orange sauce (gluten free) | 13



## ENTRÉE

### Bruny Island Deep Water Oysters

Oysters from Adam's Bay on Bruny Island, shucked to order, served natural with rye, lemon and champagne vinaigrette; traditional Kilpatrick or smoked with pineapple and wasabi salsa | six 17 | nine 25 | twelve 33

### Alexanders Soup

Recipe of the day using seasonal produce and fresh stocks | 11

### Tasmanian Scallops

Poached with light pernod jelly, mint cucumber, wild rocket salad and roasted seaweed biscuit | 21.5

### Slow Roasted Porchetta

Porchetta shaved over spiced pearl couscous and witlof leaves, basil oil and aged balsamic | 19

### Rannoch Quail

Whole quail galantine with herb and chicken farce, date chutney, Lenna mustard fruits | 21.5

### Pumpkin Souffle

Twice cooked pumpkin souffle, haloumi slice and wilted spinach, creamy Harissa sauce, natural yoghurt | 18.5

### Braised Oxtail

Shredded braised oxtail with fattoush, salad of radish, cucumber, onion and capsicum, bread crisps and garlic oil | 18



## MAIN COURSE

### Macquarie Harbour Ocean Trout

Oven steamed with crab mousse, chermoula spiced vegetable crush and rock lobster bisque sauce | 33.5

### Doo Town Venison

Char seared and oven roasted venison, mushroom risotto with truffle essence, hazelnut mascarpone, sage oil | 35

### Veal Fillet

Oven baked with preserved lemon and butter, rocket leaves, red onion, pine nuts, cherry tomato and tonnata sauce | 35

### Tasmanian Game Pie

Slow cooked venison, hare and wallaby shortcrust pie with layered vegetable slice, pinot noir jus | 32

### Spatchcock

Half seasoned chicken, oven roasted, red glass noodle cake, bean shoots, cashews, basil and greens, tamarind and pineapple glaze, dried shrimps | 33

### Marawah Eye Fillet

Char grilled fillet of beef, potato and onion mash, green beans, roaring forties blue cheese béarnaise sauce | 38

### Lamb Noisettes

Spring lamb noisettes with rosemary cream, roast capsicum and capers, roasted seasonal vegetables, minted aioli | 34.5

### Side Dishes

Sautéed baby bintje potatoes and mustard butter | steamed whole baby carrots with fresh coriander and cumin seeds | Huon valley mushrooms with garlic and herbs | all 7.5



## DESSERT

Chocolate and Sour Cherry Gateaux  
With orange liqueur mascarpone and rich chocolate syrup | 13.5

Frangipane Flan and Caramel Pears  
Clear caramel sauce and pecan toffee | 13

Cardamom Crème Caramel  
Served with marmalade cream | 13

Lenna Strawberry Tart  
Yeast sugar tart layer with strawberry Romanoff centre, whipped vanilla cream,  
strawberries | 13.5

Paris Fruit Custard Cake  
Served with berry sauce and vanilla bean organic ice cream | 12.5

Cheese Selection  
With Huon valley apple, date and apple confit, crisp breads.  
Imported and award winning local cheeses featured daily. please enquire.  
Two varieties | 19 additional cheese portion | 8

