

two courses \$65 / three courses \$80

TO START

Crusty bread, Coronea Grove olive oil, dukkah

ENTRÉE

Seared Tasmanian Freycinet Scallops
caramelised shallot puree, prosciutto crumb, tarragon herb oil (df, gf)

Prosciutto, Chicken, Potato & Green Peppercorn Terrine
tomato chutney, cornichon, garlic croute

Sweet Potato & Coconut Soup
roasted sweet potato (vegan, df, gf)

MAIN

Longford Wild Clover Lamb Backstrap
green pea hummus, carrot puree, asparagus, mint (df, gf)

Baked Maple Brushed Huon Salmon
celeriac puree, orange salsa verde, crisp snow pea (gf)

Mushroom Enchilada
red pepper, red kidney bean, corn tortilla, cheddar, avocado, lime

DESSERT

Coconut Pannacotta
pineapple & passionfruit salsa, crushed meringue

Pecan Pie
Coffee anglaise, candied pecans, dollop cream

Cheese Board (+ \$10)
a selection of local cheeses, rice crackers, water crackers, nuts

