

Local produce takes pride of place across our bar plates. We promote a unique and memorable dining experience, and want to share the best of Tasmania with you.

MENU

oysters natural (6)	GF 21
oysters mixed compressed apple, champagne vinaigrette (2) GF ponzu, seaweed butter (2) gin & tonic espuma, lime, cucumber (2) GF	24
salmon sashimi ikura, soy, wasabi	20
kingfish crudo lime, blood orange, fennel, miso, horseradish	GF 21
gin cured ocean trout beetroot, radicchio, fennel pollen	GF 20

asparagus ohitashi egg yolk, fermented garlic, shitake	GF 17
miso roast eggplant watermelon gel, spring onion, arare, sesame	GF 16
pink eye potatoes kale, pickled shallots, roast garlic cream	GF 14
tempura mushroom sansho smoked tofu, shitake salt	17
crispy pork shoulder tonkatsu, sesame slaw	18
herb crust wallaby kohlrabi, parsnip, black garlic, horseradish	24
quail apple, coconut, coriander, mint, spring onion, pickled mushroom	26
short rib master stock braised daikon, green onion oil, kkakdugi labnah	28
tasmanian cheese plate	31
sesame sponge cake sheeps curd ice cream, sesame powder, carrot chips	13
white chocolate coconut sorbet, yuzu curd	GF 13

10% surcharge on Public Holidays