



Dinner Menu

Entree

Italian flatbread topped with pork & fennel meatballs, roasted heirloom tomatoes, gorgonzola & wild rocket (share) \$24

Freshly dusted salt & pepper squid with housemade tartare & lemon \$18

Rocket, pear and Gorgonzola salad with almonds, vincotto and EV Olive oil \$16

House baked corn bread with green chilli butter \$18

Seared scallops on maple butternut squash puree with spiced honey dressing \$18

Mains

Housemade tagliatelle pasta with Fraser Isle Spanner crab meat, tarragon roasted heirloom cherry tomatoes in cayenne butter with lemon crumbs \$28

Silk Handkerchiefs with roast butternut pumpkin, garlic crème, lemon thyme & toasted almonds \$28

Fresh Tasmanian Ocean Trout, soy master stock soba noodles, ginger shallot dressing & pickled bok choy \$39

Roasted spatchcock, chickpea fritters & honeyed peach, bocconcini & basil salad \$34

Cape Grim Grass Fed Scotch Fillet, medley of vegetable fries & horseradish & thyme butter \$39