

Entrée

Warm roasted vegetable salad with pinenuts thyme and balsamic glaze GF, VG	13.00
Salad of gin and dill cured salmon sunflower, radish, furikake, fish chicharrons GF	13.00
Seafood chowder , charred sour dough	13.00
Tasmanian gruyere and cheddar cheese au gratin pear, walnuts, vincotto V	11.00
Smoked duck and juniper sausage caramelised apple, brandy GF	12.00

Main Course

Claypot cooked vegetables infused with garlic and basil semolina dumplings V, VGO	18.00
Butter poached fresh fish with prawn mousse potato cake, bisque sauce GF	23.00
Seared chicken breast , vegetables braised in saffron and tomato GF	22.00
Prime Tasmanian porterhouse grilled medium rare chermoula, potato wafers, roasted shallots GF	22.00
Pulled lamb shank in flaky pastry roasted Brussel sprouts and bacon, slow cooked cabbage	21.00

Dessert

Warm apple and raspberry compote with toffee crumble cinnamon chai panna cotta	9.00
Chocolate terrine with peanut praline dried blueberry, coconut marshmallow GF	9.00
Lemon meringue roulade GF	9.00
Tasmanian cheese selection with fruit compote GFO	12.00

GF: *Gluten Free*, **GFO:** *Gluten Free Option*, **VG:** *Vegan*, **VGO:** *Vegan Option*

Any cash gratuity is appreciated but not expected. All gratuities received will be donated to the students' charity of choice – Ronald McDonald House. Thank you for your support.