

### Entrée

<b>Crispy quail</b> with fig, rocket, walnut & goat's cheese salad, balsamic caramel <b>GF</b>	<b>13.00</b>
<b>Beef tataki,</b> spring onion, garlic crisps & ginger mayonnaise <b>GF, DF</b>	<b>12.00</b>
<b>Char grilled octopus,</b> white bean puree, basil oil & baby leaves <b>GF</b>	<b>13.00</b>
<b>Spinach and ricotta ravioli</b> asparagus, arrabbiata sauce & pecorino <b>V</b>	<b>11.00</b>

### Main Course

<b>Pan seared chicken breast</b> fennel, olives, caper herb butter sauce <b>GF</b>	<b>20.00</b>
<b>Pork schnitzel</b> warm potato salad, baby coz & mustard sauce <b>GF</b>	<b>21.00</b>
<b>Sri Lankan beetroot curry</b> with saffron rice, coconut yoghurt & papadums <b>VG, GFO</b>	<b>18.00</b>
<b>Prime Tasmanian Scotch fillet</b> chimichurri, pumpkin, polenta & broccolini <b>GF</b>	<b>24.00</b>

### Dessert

<b>Coconut panna cotta</b> berries, blackberry sorbet, white chocolate <b>GF, VGO</b>	<b>9.50</b>
<b>Dark chocolate mousse</b> poached pear, cardamom crumb, coral tuiles	<b>9.50</b>
<b>Lemon tart</b> double cream, poached citrus, & lime meringue	<b>9.50</b>
<b>Cheese plate</b> Brie, aged cheddar, blue cheese, quince paste & crackers <b>GFO</b>	<b>12.50</b>

***GF:** Gluten Free, **GFO:** Gluten Free Option, **DF:** Dairy Free, **V:** Vegetarian, **VG:** Vegan*