

## STARTERS

<b>Selection of warm breads w/ balsamic &amp; wild fig jam</b>	\$9.5
<b>Freshly shucked Pacific oysters (1/2 doz)</b>	
Natural w/ chilli, lime & French shallot salsa	\$18
Kilpatrick style w/ Irish whiskey	\$21

## ENTREES

<b>Oven roasted tomato tart (v)</b>	
Warmed tomato tart tartin w/ caramelized onion, watercress & black olive tapenade	\$17.9
<b>Braised High Country pork belly (gf)</b>	
Pork belly w/ star anise & cinnamon glaze, char grilled golden peach & shaved kohlrabi	\$19.9
<b>Basque style calamari</b>	
Crispy baby calamari w/ paprika sausage, chilled watermelon & aged balsamic	\$19
<b>Confit duck parfait</b>	
Shredded confit duck parfait w/ calvados syrup, grilled mission fig & light rye croute	\$18.9
<b>Fire cracker prawns</b>	
Jacobs Well tiger prawns & fresh coriander w/ Thai spiced peanut butter	\$20.5

(V) Vegetarian Dish (GF) Gluten-Free

Lactose-Free and other personal dietary preferred meals are available on request

## MAINS

### Chicken Doro Wat

Ethiopian red chicken & quail egg w/ preserved lemon & black cumin spiced cous cous \$28.9

### North QLD eye fillet steak

Grilled eye fillet w/ smoked cheddar fondant potato & shiitake mushroom pot sticker w/ soy, ginger jus \$34

### Rigatoni alla puttanesca (v)

Rigatoni pasta w/ globe artichoke hearts, caper berries, kalamata olives, tomato coulis & shaved Grana \$27

### Tasmanian Atlantic salmon (gf)

Slow poached salmon in fresh lime, nahm pla & coconut w/ citrus & salmon XO salad \$29.9

### New England Tableland lamb (gf)

Milly Hill lamb cutlets w/ Cyprian herbs, smoked fetta, ligurian olive & bell pepper salad w/ orange blossom dressing \$32

## SIDES

Steamed asparagus w/ E.V.O oil & shaved parmesan \$8

Peach & hazelnut salad w/ wild rocket & Spanish onion \$6

Salt n vinegar baby chat potatoes \$6.5

Crispy chips w/ roast garlic aioli \$6.5

Steamed fragrant rice \$3

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## DESSERTS

**Chefs selection of ice creams & sorbets (gf)** \$12

**Chocolate brain freeze (gf)** \$14  
70% callebaut flourless chocolate cake, white chocolate ice cream & cocoa milkshake

**Thai pandan leaf brulee (gf)** \$14  
Pandan scented crème brulee w. palm sugar toffee & chilli poached melon

**Macadamia & butterscotch tart** \$14  
Warm macadamia & butterscotch tart w/ hokey pokey ice cream

**Bowen mango summer pudding** \$14  
Fresh mango pudding w/ mango coulis & lemon myrtle semi freddo

**Hot cinnamon doughnuts (20min preparation)** \$16  
Cinnamon dusted doughnut w/ blood orange jam & rose petal syrup

**Petit Fours** \$11  
Chef's selection of delicate cakes & biscuits designed for two

### Local & imported cheeses

Served w/ crisp breads & Tasmanian leatherwood honey

Individual \$12

Selection of three \$22

## COFFEES

Short Black | Short Macchiato \$4

Long Black | Flat White | Cappuccino | Latte | Mocha \$4

Double Shot \$5

Hot Chocolate \$3.8

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