



## DINNER MENU

### ENTRÉE

#### Melshell Pacific Oysters

Lemon or Apple Cider Vinegar & Kunzea

#### Robbins Island Wagyu Tartare

Cured Yolk | Caper | Mustard | Eschalot

#### Fennel

Rocket | Smoked Almond | Apricot | Olive

#### Rannoch Farm Quail

Wild Hive Honey | Pumpkin | Hazelnut

#### Today's Vannella Cheese

### MAIN

#### Slow Cooked Littlewood Lamb Shoulder

Pappardelle | Parmesan

#### Fish Of the Day

Spinach Puree | Chive | Beurre Blanc

#### Chicken Breast

Leek | Smoked Ham | Pea

#### Cape Grim Short Rib

Black Pepper | Potato | Coriander

### DESSERT

#### Tasmanian Cheese Selection with Accompaniments

#### Dark Chocolate Ganache

Tahini Ice Cream | Cocoa Nib

#### Lemon Curd

Sable Biscuit | Yuzu Sorbet

#### Roasted Apple

Arlettes | Caramel | Kunzea Ice-Cream

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All food items are prepared in the same kitchen.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.