



JOSEF CHROMY
T A S M A N I A

OYSTERS

Premium Tasmanian Pacific's, shucked to order - Half dozen \$26 - Dozen \$52

Served natural or with house made sparkling mignonette

Wine pairing suggestion: Josef Chromy Tasmanian Cuvee NV

SMALLER

LIGHTLY CURED HUON SALMON 25 (D)

Fresh wasabi cream, beetroot, wild fennel, bottarga, Glendale olive oil

Wine pairing suggestion: 2020 Josef Chromy Rose

ANNETTE'S ORGANIC TOMATOES 24 (D)

House ricotta, basil oil, baby onions, capers, Jerez vinegar, avocado snow

Wine pairing suggestion: 2020 Josef Chromy Pinot Gris

GRASS FED BEEF CARPACCIO 25 (D)

Pepper berry mayo, watermelon, caramelized celeriac, parmesan

Wine pairing suggestion: 2019 Pepik Pinot Noir

LARGER

PAN SEARED MARKET FISH 41 (D, G)

Sparkling velouté, peas, orecchiette pasta, pickled onion

Wine pairing suggestion: 2019 Josef Chromy Sauvignon Blanc

SLOW COOKED BEEF SHORT RIB 41 (D)

Salsa verde, spiced cauliflower, red cabbage slaw, seed dukkha

Wine pairing suggestion: 2018 Josef Chromy Pinot Noir

GRILLED YORKTOWN ZUCCHINI 34 (V)

Ghanoush, grains, cherries, preserved lemon, summer greens

Wine pairing suggestion: 2019 Josef Chromy Chardonnay

Baby Cos Salad 10 (N) – grilled stone fruit, radish, spring onion, almond

Fried Nicola Potatoes 10 (G, N) – Romesco, sweetcorn, rosemary

SWEET

CARAMELISED LATE SEASON STONEFRUIT 16 (D, G)

Dark chocolate ganache, coconut sorbet, leatherwood honeycomb

Wine pairing suggestion: Josef Chromy Ruby Pinot

MEANDER VALLEY BUTTERMILK MOUSSE 16 (D, G)

Local blackberries, lemon gel, milk biscuit crumb, green apple

Wine pairing suggestion: 2019 Josef Chromy Botrytis

CHEESE 12 / 23 / 32 / 38 (G, D, V, N)

Choose from today's artisan cheese's, served with house made preserves, fruit, poppyseed lavosh

PLEASE NOTE A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

V – VEGETARIAN, D – CONTAINS DAIRY, G – CONTAINS GLUTEN, N – CONTAINS NUTS

