



**JOSEF CHROMY**  
T A S M A N I A

## OYSTERS

**Tasmanian Pacific Oysters**- natural, or with mignonette dressing - Half dozen \$26 - Dozen \$52

*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, V)

Fior D' Latte, 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 baby turnip, parmesan

*Wine pairing suggestion:* 2019 Pepik Pinot Noir

### STRELLYFIELD FARM SMOKED DUCK SALAD 25

Tongola goats curd, mint, currants, radicchio, autumn fruits (D, N)

*Wine pairing suggestion:* 2020 Josef Chromy Pinot Gris

## LARGER

### PAN SEARED MARKET FISH 41 (D, G)

Sparkling velouté, peas, orecchiette pasta, pickled onion

*Wine pairing suggestion:* 2019 Josef Chromy Sauvignon Blanc

### AGED GRASS FED BEEF SCOTCH FILLET 44 (D)

White onion Soubise, Brussel sprout leaves, picked grapes, spiced cauliflower

*Wine pairing suggestion:* 2019 Josef Chromy Pinot Noir

### SAUTE' BROWN & TOWNS MUSHROOMS 34 (V)

Elphin grove celeriac, nori, mushroom stock, wilted greens, macadamia

*Wine pairing suggestion:* 2019 Josef Chromy Chardonnay

### GRILLED SCOTTSDALE PORK BELLY 41 (D)

Sweet & sour capsicums, sweetcorn, kefir dressing, preserved lemon

*Wine pairing suggestion:* 2019 Josef Chromy Pinot Noir

**Roasted Heirloom Eggplant 10** – coconut yoghurt, cashew, sesame, lime

**Fried Nicola Potatoes 10 (G, N)** – Romesco, 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 HOLIDAY

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

