**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**

**PINOT POACHED BEETROOTS 24** (V, N, D)

House ricotta, pickled grape, red onion jam, walnut, flowers

*Wine pairing suggestion:* Josef Chromy Sparkling Rose NV

**SMOKED CONFIT HUON OCEAN TROUT 25** (D)

Fennel creme, pickled fennel tops, avruga, raspberry vinaigrette, buckwheat

*Wine pairing suggestion:* 2019 Josef Chromy SGR Riesling

**GRASS FED BEEF CARPACCIO 25** (D)

Pepper berry mayo, watermelon, confit 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, quinoa, 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**

**BELGIAN DARK CHOCOLATE GANACHE 16 (G, D, V)**

Mascarpone ice cream, fennel seed, summer fruits, cocoa nib

*Wine pairing suggestion*: Josef Chromy Ruby Pinot

**LEATHERWOOD HONEY PARFAIT 16 (D, N**)

Citrus segments, marmalade, bee pollen, fennel

*Wine pairing suggestion*: 2019 Josef Chromy SGR Riesling

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

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

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