



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

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, caramelized turnip, 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

PLEASE NOTE A SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS

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

