



JOSEF CHROMY
T A S M A N I A

2 courses 70 – 3 Courses 85

OYSTERS

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

SMALLER

LIGHTLY CURED HUON SALMON (D)

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

Wine pairing suggestion: 2020 Josef Chromy Rose

ANNETTE'S ORGANIC TOMATOES (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 (D)

Pepper berry mayo, watermelon, caramelized baby turnip, parmesan

Wine pairing suggestion: 2019 Pepik Pinot Noir

STRELLYFIELD FARM SMOKED DUCK SALAD (D, N)

Tongola goats curd, mint, currants, radicchio, autumn fruits

Wine pairing suggestion: 2020 Josef Chromy Pinot Gris

LARGER

PAN SEARED MARKET FISH (D, G)

Sparkling velouté, peas, orecchiette pasta, pickled onion

Wine pairing suggestion: 2019 Josef Chromy Sauvignon Blanc

AGED GRASS FED BEEF SCOTCH FILLET (D)

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

Wine pairing suggestion: 2019 Josef Chromy Pinot Noir

SAUTE' BROWN & TOWNS MUSHROOMS (N, V)

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

Wine pairing suggestion: 2019 Josef Chromy Chardonnay

GRILLED SCOTTSDALE PORK BELLY (D)

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

Wine pairing suggestion: 2019 Josef Chromy Pinot Noir

ADDITIONAL SIDES - 10

Roasted Heirloom Eggplant (V, N) – coconut yoghurt, cashew, sesame, lime

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

SWEET

CARAMELISED LATE SEASON STONEFRUIT (D, G)

Dark chocolate ganache, coconut sorbet, leatherwood honeycomb

Wine pairing suggestion: Josef Chromy Ruby Pinot

MEANDER VALLEY BUTTERMILK MOUSSE (D, G)

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

Wine pairing suggestion: 2019 Josef Chromy Botrytis

CHEESE (G, D, V, N)

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

Additional cheese \$9 per piece

PLEASE NOTE A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAY

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

