



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

**2 courses \$70 per person – 3 Courses \$85 per person**

**OYSTERS**

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

**SMALLER**

**LIGHTLY CURED HIRAMASA KINGFISH (D)**

Fresh wasabi cream, beetroot, wild fennel, bottarga, Glendale olive oil  
*Wine pairing suggestion:* 2021 Josef Chromy Rose

**ROASTED WINTER QUEEN SQUASH (D)**

White anchovy mayo, cabbage, herbs, sheep's cheese, spiced seeds  
*Wine pairing suggestion:* 2019 Pepik Pinot Grigio

**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, cranberry, radicchio, autumn fruits  
*Wine pairing suggestion:* NV Josef Chromy Sparkling Rose

**LARGER**

**PAN SEARED MARKET FISH (D, N)**

Collard greens, currants, pine nuts, smoked parsnip cream, black garlic  
*Wine pairing suggestion:* 2019 Josef Chromy Sauvignon Blanc

**AGED GRASS FED BEEF SCOTCH FILLET (D)**

White onion Soubise, brussel sprout leaves, pickled 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**

**Stracciatella Cheese (D, V)** – grilled leeks, almonds, kunzea

**Fried Dutch Cream Potatoes (G, N)** – Romesco, rosemary

**SWEET**

**BELGIAN DARK CHOCOLATE ESPUMA (D, N)**

Rhubarb compote, wattle seed & hazelnut crumb crisp, rosewater marshmallow  
*Wine pairing suggestion:* Josef Chromy Ruby Pinot

**STEAMED TREACLE PUDDING (D, G)**

Mulled winter fruit, pumpkin custard, yoghurt sorbet  
*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