



JOSEF CHROMY
T A S M A N I A

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

OYSTERS

Tasmanian Pacific Oysters- with mignonette dressing - Half dozen \$28 - Dozen \$54
Wine pairing suggestion: NV Tasmanian Cuvee

SMALLER

LIGHTLY CURED YELLOWTAIL KINGFISH (D, G)

Lemon myrtle & fermented chilli dressing, fennel, peas, avocado, pangrattato, Glendale olive oil
Wine pairing suggestion: 2021 Josef Chromy Riesling

NEW SEASON POTATO & KUNZEA RISOTTO (D, V)

Meru miso glazed leeks, crème fraiche, parmesan, sugar snaps, spring onion oil
Wine pairing suggestion: 2021 Josef Chromy Sauvignon Blanc

LENAH GAME WALLABY CARPACCIO (D)

Caramelised turnip, watermelon, pepperberry mayo, sunflower sprouts, sheeps cheese
Wine pairing suggestion: 2020 Pepik Pinot Noir

CHARGRILLED TASMANIAN OCTOPUS (D, G)

Preserved lemon, toasted bread sauce, baby vegetables, green olive, Weston farms paprika
Wine pairing suggestion: 2021 Josef Chromy Rose

LARGER

PAN SEARED MARKET FISH (D)

Sauté Southern calamari, baby fennel, summer vegetables, shima wasabi, smoked dill oil
Wine pairing suggestion: 2021 Josef Chromy Chardonnay

APPLEWOOD GRILLED LAMB RUMP (N)

Mint salsa verde, dutch carrots, macadamia, aged balsamic, raddish sprouts
Wine pairing suggestion: 2019 Josef Chromy Pinot Noir

ROASTED SWEET POTATO & WHITE ONION GALETTE (D,V)

Saute B&T mushrooms, tongola goats curd, pickles, muscatels, garden herbs
Wine pairing suggestion: 2021 Josef Chromy Pinot Gris

GRILLED SCOTTSDALE PORK COLLAR (D, N)

Fresh and preserved stone fruit, house capocollo, mustard glaze, green apple, almond crème
Wine pairing suggestion: 2019 Josef Chromy Pinot Noir

ADDITIONAL SIDES - 10

New Seasons Beans (D, V) – mustard & leatherwood sauce, mint, caperberries
Coal Baked Baby Potatoes (D) – lime coconut yoghurt, anchovy butter, toasted rice

SWEET

PISTACHIO & ORANGE NOUGAT SEMI FREDDO (D, N)

Dark chocolate cremeux, Pinot, Cherry and Rose Compote
Wine pairing suggestion: NV Josef Chromy Ruby Pinot

STRAWBERRY, YUZU & RHUBARB (D)

Strawberry sorbet, baked meringue, rhubarb & yuzu puree, seasonal berries, white chocolate
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