

SEAFOOD DINNER

COLD SEAFOOD ENTRÉE

Tasmanian smoked salmon w' Spanish onion and baby capers
Australian tiger prawns
Australian fresh slipper lobster
Fresh natural Bruny Island Oysters
with
Seafood cocktail sauce

MAINS

Tasmanian blue eye trevally w' macadamia dill crust, and pickled cucumber, cherry tomato, avocado, rocket salad
or
Seafood laksa w' rice noodles, fish, scallops, prawns, squid and mussels
or
Yellow split pea dhal, cumin yoghurt, pickled cucumber

DESSERT

Sticky caramel slice w' frozen vanilla yoghurt and blackberry coulis

LUNCH

Smoked turkey club sandwich, bacon, piquillo pepper, aioli egg

or

Southern blue fin tuna and caper linguini pasta in a light herb rose sauce

Seasonal fruit platter

DINNER

ENTRÉE

Watermelon, prosciutto, fetta, mint, pine nut salad w' balsamic glaze

or

Cream of mushroom, spinach, and tarragon soup w' garlic croutons

MAINS

Cape Grim eye fillet, blue cheese polenta cake, asparagus, and red currant jus

or

Slow braised duck Maryland, radicchio, beans, prunes, walnuts, and balsamic game jus

or

Baked portobello mushroom, goats' cheese and herb (V, GF)

DESSERT

Chocolate orange, whiskey mousse w' raspberry compote and orange crisp

LUNCH

Grilled marinated local vegetable, Turkish bread, chickpea puree, za'atar
or
Leek and mushroom quiche w' spinach, tomato, cornichons, and cheddar salad

Seasonal fruit platter

DINNER

ENTRÉE

Half dozen oyster plate – red wine and shallot dressing, Bloody Mary shot, tempura
w' pickled ginger and wasabi mayo
or
Tasmanian dipping plate w' beetroot hummus, pickled cucumber, pastrami, semidried tomato dip,
goats' cheese and toasted sour dough

MAINS

Tasmanian lamb rack w' rosemary and juniper berry jus
or
Grilled barramundi fillet w' saffron hollandaise
or
Grilled cauliflower steak, caraway, burnt butter

Both mains accompanied w' ratatouille and roasted kipfler potatoes

DESSERT

Lemongrass, vanilla bean panna cotta, strawberry coulis and Tasmanian berries

LUNCH

Poached prawn, butter lettuce, pickled cucumber, Marie Rose, brioche crouton

or

Sopressa, provolone, rocket and fennel panini, pesto

DINNER

ENTRÉE

Leek and potato soup w' bacon crumbs

or

Coconut crumbed prawns w' pickled cucumber, mango salsa and curried yoghurt sauce

MAINS

Pork belly and crackling w' Asian sticky caramel chili sauce

or

Chicken supreme calabrese w' tomato sugo sauce

or

Baharat roast pumpkin, pomegranate molasses, Persian fetta (V, GF)

Served with sauteed green beans and crisp kipfler potato (GF, DF)

DESSERT

Sorbet duo, w' mint and pistachio crumb

LUNCH

Hobart Brewing IPA battered local flathead fillets w' crunchy beer battered chips
or
Roast chicken and avocado panini w' rocket, chutney and crunchy beer battered chips

Both served w' Aussie coleslaw

Seasonal fruit platter

DINNER

ENTRÉE

Seafood chowder w' toasted sour dough
or
Chicken liver parfait w' bread, mixed pickles, onion marmalade relish

MAINS

Meander Valley pork cutlet, German potato salad, green beans, pickled red cabbage-kraut,
miso apple and mustard jus
or
Grilled blue grenadier w' caper, parsley, dill and cornichon relish, paprika oil
or
Stuffed zucchini, wild mushroom, parmesan gremolata (V, GF)

Both accompanied by
duck fat potatoes, broccolini and Dutch carrots

DESSERT

Chocolate fudge brownie, chocolate ganache, fresh strawberries, and double cream

LUNCH

Grilled lamb burger, olive relish, pickled onion, feta
or
Poached chicken, baby potato, pecorino and spinach salad, kale pesto

Seasonal fruit platter

DINNER

ENTRÉE

Broccoli, blue cheese and truffle soup, spiced hazelnuts
or
Lemon salt and pepper calamari w' rocket salsa and aioli

MAINS

Rare seared southern blue fin tuna on warm potato, green bean, black olive, baby cos,
and mustard glaze
or
Spinach and ricotta ravioli w' pumpkin and parmesan cream sauce
or
Maple roasted sweet potato, toasted sunflower seeds (V, GF, DF)

DESSERT

Lemon meringue pie w' fruit coulis

LUNCH

Grilled sirloin steak a la minute, caramelized onion, café de Paris

or

Tasmanian blue, spinach, mushroom, and broccoli frittata w' quinoa, butternut pumpkin, toasted almonds, and cranberry salad

Seasonal fruit platter

DINNER

ENTRÉE

Spiced carrot, lentil soup w' sour cream and garlic chives

or

Salmon, prawn timbales w' pickled chilli cucumber, sesame, soy and peanut oil dressing

MAINS

Rare, seared duck breast w' sweet potato pave, honey roast parsnips, sautéed snow peas and cherry Jus

or

Tasmanian ocean trout fillet, papaya, mango, and peanut salad w' plum dressing

or

Miso glazed eggplant, crispy shallots, toasted sesame (V, GF)

DESSERT

Mars bar, banana, sultana strudel w' orange analgise and vanilla bean ice-cream

LUNCH

Moroccan vegetable terrine w' baguette and house relish

or

Chicken Caesar salad w' poached egg

Seasonal fruit platter

DINNER

ENTRÉE

Tasmanian ocean trout ceviche w' figs, chilli, lime, dill, walnuts, and lavosh

or

Cauliflower, and truffle soup w' spiced hazelnuts and fresh herbs

MAINS

Local pink ling fillets, pine nut and baby beet salad, dukkha spiced yoghurt, crumbled feta and lime butter

or

Grilled breast chicken w' potato gnocchi, grilled broccolini, spinach, bacon, sauce café au lait

or

Gnocchi alla Romana, basil pesto (V, GF)

DESSERT

Apple and rhubarb tart w' double cream

LUNCH

Tiropita Greek cheese filo pie w' 3 Tasmanian cheeses, relish, and Greek salad

or

Reuben sandwich, rye, pastrami, dill pickles

Seasonal fruit platter

DINNER

ENTRÉE

Roast pumpkin and sweetcorn chowder w' spiced croutons and sour cream

or

Tasmanian smoked salmon and wakame salad parcel w' avocado puree, wasabi and ponzu sauce

MAINS

Local gem fish w' herb crust and citrus beurre blanc

or

Cape Grim beef sirloin w' red wine and field mushroom jus

or

Sticky soy tofu, grilled spring onion

Both mains accompanied by

Roast garlic and mint kipfler potatoes, yellow squash, and broccoli

DESSERT

Grilled fresh local nectarines w' honey, raspberry puree, and English toffee ice-cream

LUNCH

Slow braised beef, celery, mushroom, and Guinness pie w' fries and summer slaw

or

Feta cheese tart with pumpkin, nut, beetroot, and balsamic salad

Seasonal fruit platter

DINNER

ENTRÉE

Leek and potato soup (GF, DF avail)

ROAST NIGHT

Pork with sage, Dijon, and crackling (GF, DF)

Slow cooked lamb leg baked in rosemary and garlic (GF, DF)

Served with duck fat potatoes, medley of greens, Yorkshire pudding and shiraz jus (DF, GF avail)

DESSERT

Baileys tiramisu, shaved dark chocolate (GF avail)