

LUNCH

12 – 3pm

“How beautiful is the whole region, for form, and grouping, and opulence and freshness of foliage, and variety of colour...”
- Mark Twain, *American Novelist, commenting on Hobart in 1895*

Salad of slow cooked ocean trout, shaved fennel, radish, apple, avocado, crème fraiche | 22

Grilled peach, bresaola, ciabatta, pickled onions, horseradish | 20

Haloumi, asparagus, green peas, zucchini, salsa verde | 18

Spiced octopus, pinenuts, white beans, ras el hanout | 26

Roasted pumpkin, almond milk curd, grains, seeds, smoked almonds, green raisins, herbs | 26

Pasta, artichoke, mozzarella, clams, chilli, ndjua, lemon, dill, sour dough | 34

Steak sandwich – scotch fillet, caramelised onion, fried egg, Heidi gruyere, tomato chutney, Turkish bread | 30

Free range pork neck – twice cooked, braised lentils, celeriac puree, macerated prunes | 32

Lamb rump, eggplant, fregola, preserved lemon, herbs, coriander yoghurt | 32

Fries, aioli, garlic, rosemary | 7

Huon valley potatoes, fermented black garlic, herb butter | 8

Local organic leaf salad, vinaigrette | 7

Roasted squash, candied pecans, thyme butter, ricotta | 9

Cheese and accompaniments | 24

Hobart wild flower honey parfait, lemon curd, caramelised pastry, candied lemon | 14

Croissant pudding, pears, brown butter - pecan ice cream | 16

Rhubarb compote, meringue, elderflower granita, crème fraiche ice cream | 16