

OLD WHARF

SEAFOOD

Oysters mignonette lemon	½ dozen 24
Oysters tempura pickled ginger and mirin sauce	½ dozen 28
Oysters – macerated lemon & tarragon Spring bay mussels – chimichurri	3 of each 28
Atlantic salmon – raw shio koji daikon burnt chives roe	16
Octopus terrine smoked potato chorizo romesco	14
Pepper crusted yellowfin tuna crème fraiche caviar pickled cucumber	17
BBQ southern calamari – squid ink sauce lardo salt bush	14
Blue eyed trevalla clams shellfish sauce leek	36
Pink ling squid mussels preserved lemon saffron samphire	34
Char-grilled Skull Island prawns urchin butter	38
Market fish of the day	MP
Seafood for two	MP

GARDEN & Paddock

Annette Reed's heirloom tomatoes buffalo mozzarella basil aged balsamic	17
Doo town venison tartare caper berries salted egg yolk herbs buckwheat crisp	15
Ricotta dumplings spinach roasted onion consommé	14
Slow cooked pork autumn mushrooms smoked garlic	18
'Imam bayildi' - baked eggplant tomatoes paprika ricotta grains	28
Free range chicken East Indian spiced carrots yoghurt walnut dressing	32
Duck ragù pasta silverbeet horseradish chestnuts	35
Wild clover lamb – roasted loin braised belly zucchini green olives pistachios	36
Cape Grim ribeye for two	105
○ Bordelaise sauce smoked bone marrow	
○ Roasted Huon valley potatoes	
○ Green beans roasted garlic parmesan	
Fries aioli garlic rosemary	7
Huon valley potatoes fermented black garlic herb butter	8
Longley organic farm leaf salad vinaigrette	8
Roasted pears radicchio caramelised onion crispy lentils	9

SWEET

Cheeses accompaniments	24
Roasted figs crème caramel fig leaf ice cream macadamia	14
Blackberries vanilla cream crisp meringue milk granita goats milk sorbet	14
Bitter chocolate tart yuzu sorbet sesame crisp	16

*Please ask our team should you require assistance reading the menu
Vegetarian and Children's menu available upon request*