

VEGETARIAN & VEGAN

Baked beetroots VE / VO	16
<i>Young beets, creme fraiche & thyme sauce, parmesan & sourdough crumb</i>	
Potato gnocchi VE	17
<i>Ricotta, sage, brown butter & green raisins</i>	
'Bow-tie' pasta VE/VO	26
<i>Blue cheese, roasted cauliflower, hazelnuts & parmesan</i>	
Baked Pumpkin V / GF	22
<i>Lentils, herbs, pepitas & macadamia cream</i>	
Fries rosemary, aioli VE / VO	7
Leaf salad fennel, vinaigrette GF / VE / VO	10
Brussel sprouts chestnuts & herb butter GF / VE / VO	12
New season Huon Valley potatoes GF / VE / VO	12
<i>Young leek, goats cheese & roasted garlic</i>	



Tasmanian cheese plate VE	26
<i>King Island Roaring 40's Blue, Bay of Fires Mature Cheddar, Coal River Valley Triple Cream Brie, house baked crisp breads, quince paste & apple</i>	
Lemon curd Tiramisu VE	15
<i>Lady finger biscuits, lemon curd, Limoncello syrup & vanilla mascarpone</i>	
Strawberry & coconut GF / V	16
<i>Coconut parfait, strawberry sorbet & toasted coconut</i>	
Dark chocolate & prune cake VE	16
<i>Burnt orange, anglaise & almond praline</i>	