

KITCHEN & BAR

HOME



222 RUSSELL STREET



MAINS

RISOTTO

green pea, new season asparagus,
smoked goats curd, grana Padano

30

LAMB RUMP

free roaming local lamb, spring vegetables,
young carrot salad, jus (GF)

34

FREE RANGE CHICKEN

grilled breast, potato rosti, wilted greens,
king brown mushrooms, jus (GF avail)

32

BEEF RUMP CAP

pasture fed beef, champ mash,
young vegetables, soft herbs (GF)

32

CHARRED PORK SCOTCH

free roaming pork, root vegetable,
spinach puree (GF)

30

SALTWATER BARRAMUNDI

potato & fennel puree, piperade, young leeks,
coastal herbs (GF)

34

DESSERT

BRULEE

pistachio crumb,
seasonal berries (GF avail)

12

PEACH PANNA COTTA

champagne granita,
fresh stone fruit (GF)

12

CHOCOLATE FONDANT

macerated blood orange,
crispy wonton

12

AFFOGATO

espresso, amaretto,
macadamia biscotti (GF)

12

LOCAL CHEESE

chutney, ginger lavosh,
accompaniments

22

ENTRÉE

SOUP OF THE DAY

chargrilled sourdough

12

WITLOF & BLUE CHEESE SALAD

tasmanian blue, radish, apple,
toasted macadamia (V)

15

HEIRLOOM CARROTS

new season grapes, black olive
smoked goats cheese (V)

15

CHARGRILLED ASPARAGUS

quails egg, prosciutto, ricotta,
black olive oil

16

GARLIC & CHILLI SQUID SALAD

Vietnamese salad, chilli, mint,
Palm sugar dressing

18

PORK CHEEK CROQUETTE

piccalilli relish, apple aioli

16

SIDES

HASSELBACK POTATOES thyme butter (V)

8

BROCCOLINI chilli, garlic, shallots (V)

8

CAULIFLOWER GRATIN smoked cheddar (V)

8

QUINOA SALAD cabbage, mint (V)

8

ROAST BEETROOT crème fraiche (V)

8

GRILL

FILLET, ANGUS HEREFORD, TASMANIA

200g hormone free, pasture fed beef,
house salad, herb fries

42

SIRLOIN, KING ISLAND, TASMANIA

300g free range pasture fed beef,
house salad, herb fries

38

CHOICE OF SAUCE:

mushroom | jus | peppercorn