

Entrées

Soup of the day (GF)	\$9.00
Double baked savory soufflé (V)	\$17.00
Scallops baked with café de Paris butter and crispy shallot served with a rocket salad (GF)	\$18.10
House made Pissalidiere tart with caramelized onions, white anchovies, black olives, parmesan and rocket.(VA)	\$18.60
Chefs own recipe Terrine with beetroot pickle and rocket. (GF)	\$19.50
Nicoise salad with fresh char grilled marinated tuna, chat potatoes, garden fresh green beans, olives, boiled egg, baby rocket leaves and house dressing. (GF)	\$20.10
Pan fried handmade gnocchi with blue cheese and walnut sauce and crispy sage. (V)	\$22.50

Mains

Char grilled vegetable stack served on crisp polenta shards and dressed with an olive tapenade. (V)	\$20.50
Braised beef cheek and mushroom pot pie with potato puree and red wine jus.	\$24.50
Chicken ballotine de-boned and filled with herbs and garlic, served with celeriac and sweet potato pave and miso and herb veloute. (GF)	\$27.00
Cider braised Westbury rabbit with potato gnocchi, sauté spinach and hazelnuts. (GF)	\$34.50
Roasted Cressy lamb rump with a subtle sweet and sour Sicilian caponata dressing, slow cooked carrots, green peas and romesco sauce. (GF)	\$37.00
Roasted local duck breast with walnut and figs, green beans, potato rosti and pomegranate jus. (GF)	\$38.50
Charcuterie plate with house made sausage, terrine of the day, pickles romoulade and grilled sour dough.	\$39.90
Greenham's eye fillet wrapped with prosciutto and cooked to your liking served with pommes dauphine, brocollini and café de Paris butter. (GF)	\$42.00

Sides

Potatoes mashed with cream and butter. (GF)	\$6.50
Fresh garden selection of salad vegetables served with a classic vinaigrette. (GF)	\$7.00
Beer battered chips served with tomato sauce.	\$7.00
Steamed seasonal vegetables served with fresh herbs and butter. (GF)	\$7.50
Buttered green beans served with café de Paris butter. (GF)	\$7.50
Layers of potato infused with cream, baked golden then pressed. (GF)	\$8.00
Florets of cauliflower topped with rich béchamel and gratinated parmesan	\$8.00

Desserts

Bread and butter pudding with brandy custard and compote of dried fruit and vanilla.	\$10.00
Chef's brulee of the day . (GF)	\$11.50
Braised rhubarb pudding with anise syrup and ginger ice cream.	\$13.50
Chocolate delice with toffee layered praline pastry.	\$14.00
Lemon curd tart with crème fraiche and candied zest.	\$14.00
Turkish delight semifredo with pistachio crumble. (GF)	\$15.00
Chef's selection of 3 Tasmanian cheeses, beetroot pickle, quince paste, breads and crackers – Please check the special board	\$27.00

(V) – Vegetarian

(VA) – Vegetarian adaptable

(GF) – Gluten free