



WARM UP

Warm mixed olives \$10 *GF *DF

Antipasto Board - olives, cured meats & cheese \$15

Seared Tasmanian scallops with 'Broad Arrow' Pinot Gris butter sauce, spinach
salad and toasted pine nuts \$19

Marinated beetroot carpaccio with rocket and grilled goats cheese \$16

Grilled garlic & parmesan sourdough \$12

Local artisan sourdough & cultured butter \$10

SETTLE IN

Clarendon filet mignon with mushrooms, whisky cream & wilted spinach \$54 *GF

Tasmanian porterhouse with pepper sauce, cos spring salad & hand cut chips \$48 *GF *DFA

Slow roasted Scottsdale pork belly with cider Jus & braised red cabbage \$42 *GF

Crumbed lamb rack with lamb jus, cauliflower puree, Dutch carrots & asparagus \$42 *GF

Crispy skin Tasmanian salmon with salsa verde, rocket & cherry tomatoes \$39 *GF *DF

Roasted butternut pumpkin with miso cream & sesame seeds \$29 *V

A BIT ON THE SIDE

Steamed green vegetables \$12 *GF *DF

Roasted cauliflower with cumin, coriander & almonds \$12 *GF *DF

Rustic hand cut chips \$12 *GF *DF

Green salad \$12 *GF *DF

DESSERT

Fromage Plate - Two cheeses, quince Paste, candied walnuts & lavosh \$16 *GFA

Vanilla bean Pannacotta with honey rhubarb & almond wafer \$16

Dark chocolate fudge cake with raspberry sorbet and Persian floss \$16