



## WARM UP

Italian spinach and ricotta dumplings with tomato & parmesan \$18 \*v

Sauteed scallops, Sicilian crumb, salsa verde \$18

Grilled garlic & parmesan sourdough \$12

## SETTLE IN

Classic steamed Spring Bay mussels with Broad Arrow pinot gris, garlic, parsley, sourdough baguette, chips, aioli \$42

Pan fried Tasmanian ling, agrodolce sauce, toasted pine nuts, mint, Dutch carrots, fennel \$48

Grass fed porterhouse, wilted spinach, duck fat potatoes, pepper sauce \$48 \*gf

Tasmanian eye fillet (med/rare) layered potatoes, asparagus, horseradish cream \$54 \*gf

Stuffed baked capsicum with cashew cream, spinach and pinenut salad \$32 \*vegan  
(lentil, eggplant, tomato, garlic, mushroom, spinach, fresh herbs)

Grilled Pork cutlets, roasted sweet potato, radish salad, side of jus \$42

## A BIT ON THE SIDE

Duck fat potatoes \$12

Steamed green vegetables \$12 \*gf \*df

Clarendon garden salad \$12

## DESSERT

Warm chocolate orange and fig pudding, vanilla bean icecream \$16

Apple and rhubarb crumble served with cream anglaise \$16

Vegan coconut ice cream or vanilla bean ice cream, fresh berries, coulis \$16

Fromage plate, two cheeses, quince paste, candied walnuts, lavosh \$16 \*gfa

*One bill per table would be appreciated.*

*To help with staffing costs and penalty rates there is a 10% surcharge on Sundays and public holidays.*