

SET MENU

Alternate serve

Two course \$51 *Three course* \$60

ENTRÉE

Grilled octopus and baby calamari

Sweet bell pepper puree, chorizo dust

or

Glazed pork belly

Crispy salad and ginger carrot puree

or

To Share for the Table

Charcuterie plate, hummus, fine herb salad and chutney

MAIN

Tasmanian crisp salmon ^{GF}

Warm fennel & caper berry salad, citrus and verjuice butter sauce

Grilled porterhouse 250gm

Parmesan crumbed potatoes, rosemary jus

Twice cooked half roasted chicken

Warm potato salad, rosemary jus

Potato and truffle gnocchi ^V

wild mushroom, Marsala cream sauce, crisp potatoes chards

DESSERT

Chocolate and walnut brownie

Fresh strawberry and vanilla bean ice cream

Slow roasted pineapple

cinnamon and star anise syrup, spiced rum ice cream

^V VEGETARIAN

^{GF} GLUTEN FREE

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bar & dining

ALL FOOD PREPARED HERE MAY CONTAIN TRACES OF ALLERGENS