

Dinner Tasting Menu

Four course 99

Glazed bonito

with Tasmanian wasabi, apple and dill

Roast duck breast

with confit Jerusalem artichoke, onion soubise and bitter leaves

BBQ lamb rump

with cauliflower, mustard and white raisin

Chocolate

with dulce de leche, buckwheat and cocoa nibs



Please note discounts & special offers are not applicable on the tasting menu.

Vegetarian Dinner Tasting Menu

Four course 89

Roast baby beetroot

with Tasmanian wasabi, apple and dill

Ricotta agnolotti

with parmesan, snap peas and chives

BBQ King Brown mushroom

with smoked eggplant and white soy

Chocolate

with dulce de leche, buckwheat and cocoa nibs



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