

Around the state on a plate

“every ingredient that has been used to prepare this meal and presented to you on this plate, is proudly grown, harvested and processed here in tasmania”

set two (2) course

58

wine match with each course (100ml per serve)

74

Entrée

Cured macquarie harbour salmon



served with pickled shima wasabi stems, wasabi mayonnaise & salmon roe & citrus, lemongrass & saltbush salad

wine match - **Devils corner riesling** a fresh, crisp cool-climate wine with zesty citrus

Main Course

Cape grim porterhouse - 320g – marble score +5



Served with lyonnaise potato, buttered dutch carrots & french green beans & confit trussed heirloom tomatoes finished with a native pepper berry jus

wine match - **Devils corner resolution pinot noir** a full bodied style of pinot noir, showing blackberry, sour cherry and hints of cedar



Salmon from macquarie harbour
Shima wasabi from smithton
Lemongrass from spreyton herb farm
Citrus from tamar valley
Saltbush from east coast
Olive oil from cradle coast
Salt from st helens

Porterhouse from cape grim
Potatoes from scottsdale
Carrots & beans from forth
Heirloom tomatoes from tamar valley, east coast or huon valley
Pepper berry from the central plateau
Devils corner from tamar valley



Vegetarian



Gluten Free



Dairy Free



Vegan