

# JOSEF CHROMY

## T A S M A N I A



	Bottle	Glass
'ZDAR' Riesling 2005	40	10.0
'ZDAR' Chardonnay 2006	56	14.0
'ZDAR' Pinot Noir 2006	56	14.0
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Sparkling Vintage 2005	52	N/A
Delikát SGR Riesling 2008	28	7.0
Riesling 2010	32	8.0
Gewürztraminer 2008	32	8.0
Pinot Gris 2009	32	8.0
Sauvignon Blanc 2009	32	8.0
Chardonnay 2008	36	9.0
Pinot Noir 2008	36	9.0
Cabernet Sauvignon 2008	36	9.0
Botrytis Riesling 2009	(375ml) 32	(60ml) 8.0
Ruby Pinot (fortified)	(500ml) 32	(90ml) 8.0
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'PEPIK' Sparkling or Sparkling Rosé 2008	32	8.0
'PEPIK' Chardonnay 2010	28	7.0
'PEPIK' Pinot Noir 2009	28	7.0
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James Boag's Premium (375ml)	Light 6.0	Lager 8.0
Van Diemen pale ale, amber ale, oatmeal stout (330ml)		9.0
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Cascade Real Juice apple, orange, apple blackcurrant, apple raspberry (375ml)		5.0
Cascade Traditional lemon, lemonade, lemon-lime, raspberry (375ml)		5.0
40° Latitude Mineral Water sparkling (500ml)		8.0
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Espresso Coffee with Macaroon cappuccino, latte, flat white, short/long black, short/long macchiato, mocha, chai latte		5.0
Loose leaf Tea (by 'Art of Tea') with Macaroon english breakfast, earl grey, chamomile, peppermint, chai, salamanca, china sencha		5.0
Hot Chocolate		5.0
Iced Coffee or Iced Chocolate		6.0

*Please note – one bill per table*

*10% Surcharge – Sundays & Public Holidays*

**- Entrées -**

<b>Bread with Balsamic Vinegar and Olive Oil</b> for one person	<b>6.0</b>
<b>Soup of the Day</b> with homemade crusty bread	<b>15.0</b>
<b>Freshly Shucked East Coast Oysters<sup>+</sup></b>	
<b>Four Ways</b> coriander chilli & lime, sherry vinegar & shallot, wasabi & mirin, and chilli verjus shooter	<b>16.0</b>
<b>Natural with Lemon</b>	<b>½ Doz 18.0    Doz 27.0</b>

*Pepik Sparkling or Sparkling Rosé, Josef Chromy Riesling or ZDAR Riesling\**

<b>Rannoch Farm Quail<sup>+</sup></b>	<b>24.0</b>
Pan fried on celeriac and pear remoulade with red wine vinegar & shallot jus	
<i>Josef Chromy Chardonnay or Josef Chromy Pinot Noir*</i>	

<b>Josef's Taste Plate<sup>+</sup></b>	<b>30.0</b>
Entrée of fresh East Coast oysters, truffled brie with warm quince, vegetable & feta frittata, and Flinders Island lamb fillet on tomato & shallot salsa, served with a tasting glass of Josef Chromy's <i>Riesling, Gewürztraminer, Chardonnay &amp; Pinot Noir</i> matched to each dish	

**- Something Light -**

<b>Vegetable and Feta Frittata<sup>+</sup></b>	<b>18.0</b>
With red capsicum relish & toasted pine nut, grana padano & organic roquet salad	
<i>Josef Chromy Pinot Gris or Josef Chromy Sauvignon Blanc*</i>	

<b>Chef's Chicken Mushroom and Gruyere Pie</b>	<b>20.0</b>
With red capsicum relish & toasted pine nut, grana padano & organic roquet salad	
<i>Josef Chromy Chardonnay or Pepik Chardonnay*</i>	

<b>Spring Bay ½ Shell Scallops<sup>+</sup></b>	<b>22.0</b>
Poached in coconut milk with lemongrass, chilli & ginger	
<i>Josef Chromy Riesling or Josef Chromy Chardonnay*</i>	

<b>Daily Risotto<sup>+</sup></b>	<b>24.0</b>
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<b>Caesar Salad</b> with 41°South hot smoked Salmon & poached free range egg	<b>27.0</b>
<b>Warm Chicken Caesar</b> with poached free range egg	<b>23.0</b>
<b>Plain Caesar</b> with anchovies & poached free range egg	<b>19.0</b>

*Josef Chromy Sauvignon Blanc or Pepik Chardonnay\**

<b>Tasmanian Gourmet Platter for Two</b>	<b>54.0</b>
A selection of local gourmet meats, Rannoch Farm quail, premium Tasmanian cheeses, and chef's homemade duck liver paté accompanied with antipasto, fruits, nuts, grapes, bread & crackers	
<b>Each Additional Person</b>	<b>27.0</b>
<b>Extra Bread &amp; Crackers</b>	<b>3.0</b>

**- Mains -**

<b>Crispy Skinned Tasmanian Salmon<sup>+</sup></b>	<b>29.0</b>
On potato risotto with wilted Yorktown organic greens	
<i>Josef Chromy Riesling, Josef Chromy Pinot Noir or ZDAR Riesling*</i>	

<b>Tasmanian Free Range Spatchcock<sup>+</sup></b>	<b>29.0</b>
Oven roasted poussin with braised carrot & leek, fried kipfler potatoes, sage & pan jus	
<i>Josef Chromy Chardonnay, Josef Chromy Sauvignon Blanc or ZDAR Chardonnay*</i>	

<b>Confit of Duck Leg<sup>+</sup></b>	<b>30.0</b>
With sautéed red cabbage, buttered green beans & steamed kipfler potatoes	
<i>Josef Chromy Pinot Noir or ZDAR Pinot Noir*</i>	

<b>Cape Grim Scotch Fillet<sup>+</sup></b>	<b>30.0</b>
Char grilled beef with roast parsnip, carrots, shallots, caramelized onion & pinot jus	
<i>Josef Chromy Cabernet Sauvignon or ZDAR Pinot Noir*</i>	

<b>ZDAR Plate with Matching Wines<sup>+</sup></b>	<b>65.0</b>
Entrée of Tasmanian Salmon combined with main of Chicken, Duck or Beef as above, entrée served with a glass of <i>ZDAR Riesling</i> & main with <i>ZDAR Chardonnay or Pinot Noir</i>	

**- Desserts -**

<b>Homemade Ice Cream</b> please ask our friendly staff for today's flavours	<b>8.0</b>
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<b>Crème Brûlée<sup>+</sup></b> with macerated strawberries	<b>12.0</b>
<i>Josef Chromy Botrytis Riesling*</i>	

<b>Warm Ruby Pinot Poached Pear with Chocolate Pudding</b>	
On praline with vanilla bean ice cream & chocolate sauce	<b>14.0</b>
<i>Josef Chromy Ruby Pinot*</i>	

<b>Selection of Cakes</b> please ask our friendly staff for today's selection	<b>12.0</b>
With double cream	<b>Extra for Ice Cream 2.0</b>

<b>Tasmanian Cheese Plate</b>	<b>19.0</b>
A selection of 3 premium cheeses with fresh grapes, fig paste, nuts, bread & crackers for one person	
<b>Each Additional Person</b>	<b>10.0</b>
<b>Extra Bread &amp; Crackers</b>	<b>3.0</b>

**\* Suggested wines    \*Gluten free**

**Please note – one bill per table**

**10% Surcharge – Sundays & Public Holidays**