

- Entrées -

Bread with Balsamic Vinegar and Glendale Olive Oil	6.5	+ Dukkah 8.5
Freshly Shucked East Coast Oysters⁺		
Four Ways Tasmanian wasabi and verjus, sherry vinegar and shallot, coriander chilli and lime, tomato and garden mint shooter	18.5	
Natural with Lemon	½ Doz 19.5	Doz 31.5
<i>Josef Chromy NV Sparkling, Pepik Sparkling Rosé or Josef Chromy Riesling*</i>		
Warm Cherry Tomato and Fennel Tart		
With Mathom Farm goats fetta, toasted pine nuts and white balsamic	19.5	
<i>Josef Chromy Chardonnay or Josef Chromy Riesling*</i>		
19 month Serrano Ham		23.5
With rare Birkshire salami, ligurian olives, sheeps fetta and grissini		
<i>Josef Chromy Sauvignon Blanc, Josef Chromy Rosé or Pepik Sparkling Rosé*</i>		
Seasonal Risotto⁺	Entrée 16.5	Main 28.0
Twice Cooked Pork⁺		20.5
Locally sourced pork belly with pistachio dukkah, granny smith apple and shallot salad dressed in estate verjus		
<i>Josef Chromy Pinot Gris or Pepik Chardonnay*</i>		

Josef's Taste Plate		34.5
Natural oyster, tomato and fennel tart, confit pork, blue cheese and tarkine honey, served with a tasting glass of Josef Chromy's NV Sparkling, Delikat SGR Riesling, Pinot Noir and Ruby Pinot matched to each dish		

- Mains -

Chef's Open Lasagna		26.0
Confit pork with celery and shallot, pecorino, sage and quince jus		
<i>Pepik Chardonnay or ZDAR Chardonnay*</i>		
Slow Baked Tasmanian Salmon⁺		34.5
With garden mint potato, sugar snap peas and horseradish		
<i>Josef Chromy Chardonnay or ZDAR Riesling*</i>		
Nichols Free Range Chicken⁺		33.5
Crispy skinned breast served with sweet corn puree, roast garlic potatoes, baby carrots and broccolini		
<i>Josef Chromy Chardonnay, Josef Chromy Sauvignon Blanc or ZDAR Chardonnay*</i>		
Aged Tasmanian Scotch Fillet⁺		34.5
On fried speck tomato and green beans with tarragon butter		
<i>Josef Chromy Pinot Noir, Josef Chromy Cabernet Sauvignon or ZDAR Pinot Noir*</i>		

ZDAR Plate with Matching Wines⁺		69.0
Entrée of Tasmanian salmon served together with main of chicken or beef as above, entrée served with a glass of ZDAR Riesling and main with ZDAR Chardonnay or Pinot Noir		

- Salads, Sides & Platters -

Garden Vegetables⁺		7.5
Fresh from our kitchen garden and local producers		
Garlic and Rosemary Wedges⁺		7.5
Caesar Salad with 41° South hot smoked salmon & poached free range egg		29.5
Warm Chicken Caesar with poached free range egg	27.0	
Plain Caesar with anchovies & poached free range egg	22.0	
<i>Josef Chromy Sauvignon Blanc or Pepik Chardonnay*</i>		
International Cheese Platter for One		26.0
A selection of three Australian and International cheese with accompaniments, fresh bread and crackers		
Single Cheese or Each Additional Cheese	9.5	
Extra Bread & Crackers	3.5	
Tasmanian Gourmet Platter for Two		59.5
A selection of local gourmet meats, Rannoch Farm quail, premium Tasmanian cheeses, and chef's homemade duck liver pâté accompanied with antipasto, fruits, nuts, grapes bread & crackers		
Each Additional Person	29.5	
Extra Bread & Crackers	3.5	

- Desserts -

Homemade Ice Cream⁺ please ask our friendly staff for today's flavors		9.5
Crème Brûlée⁺ with macerated strawberries		15.0
<i>Josef Chromy Botrytis Riesling*</i>		
Warm Almond Frangipane		16.0
served with truffle honey ice cream and berries		
<i>Josef Chromy Ruby Pinot*</i>		
Selection of Cakes please ask our friendly staff for today's selection		12.0
with double cream	Extra for Ice Cream	3.0

*Suggested wines *Gluten free

Please note – one bill per table

– a 10% Surcharge now applies on Sundays and Public Holidays to cover staff penalty rates following changes announced by the Federal Government to reintroduce menu surcharges