



# JOSEF CHROMY

## T A S M A N I A

2 courses \$85 | 3 courses \$100  
*Minimum 2 courses per person*

### SNACK

Tasmanian Pacific Oysters - with shallot mignonette - Half dozen \$32 - Dozen \$60  
*Josef Chromy NV Sparkling Cuvee*

### ENTRÉE

Barbequed Springfield farmed venison, roast capsicum crème, grilled zucchini, preserved pumpkin, almond dukkah (N)  
*2023 Pepik Pinot Noir*

Yellow squash carpaccio, cultured Tongola cheese, pickled fruit, wakame, pinenuts, parmesan, chilli oil (D, N, V)  
*2024 Josef Chromy Rosé*

Smoked & confit ocean trout, mussels warmed with in lovage butter, green tomatoes, zucchini ghanoush, pea vierge, almonds (D, N)  
*Josef Chromy NV Sparkling Rosé*

Lightly cured & seared premium fish, sour pear puree, compressed nashi, roasted fennel mascarpone rolled in ash, lime (D)  
*2023 Pepik Chardonnay*

### MAIN

Wood grilled market fish, potato & asparagus vichyssoise, confit prawn, watercress oil, silverbeet, shallots, pickles, paprika (D)  
*2024 Josef Chromy Chardonnay*

Slow cooked Pinnacle Beef short rib, almond & lime cream, spring garlic pesto, pickled mushrooms, kale, fried leeks, pecorino (N)  
*2024 Josef Chromy Pinot Noir*

Open ravioli of spring vegetables, green olive & herb tapenade, labneh, organic greens, fresh pasta with parmesan & rosemary (V, D, G)  
*2025 Josef Chromy Sauvignon Blanc*

Scottsdale pork collar cooked over the wood grill, miso Riesling glaze, cauliflower creme, baby turnips, nectarine mustard, pancetta (D)  
*2022 Josef Chromy Zweigelt*

### SIDES – 14

Crispy chat potatoes, macadamia pesto, creme fraiche, toasted seeds (V, N, D)

Organic Heirloom tomatoes, grilled peach, cucumber, szechuan & tahini yoghurt, crisp quinoa (V, D)

### DESSERT

Callebaut dark chocolate cremeux, raspberry chocolate snap, blood plum, pistachios, coconut sorbet (D, N, G)

Almond biscotti, strawberry and triple sec consommé, herb crème fraîche, yoghurt sorbet, lemon balm (D, N, G)

Choose from today's artisan cheeses, served with house made preserves, fruit, nuts, poppy seed lavosh

*\*Additional cheese \$12 per piece*



V – VEGETARIAN, D – CONTAINS DAIRY, G – CONTAINS GLUTEN, N – CONTAINS NUTS  
A SURCHARGE OF 10% APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS  
PLEASE NOTE WE DO NOT PROCESS ITEMISED PAYMENTS