

CHEF'S TABLE

5:00pm - 8:30pm

Tuesday - Saturday

SALMON RILLETTE

Huon salmon belly, soft herbs, apple, sour cream on crispbread

*Lillet Blanc, soda and orange
Bordeaux, France*

FRENCH ONION SOUP

Caramelised onions simmered with a rich vegetable stock, white wine and garden herbs, served with a slice of grilled organic sourdough with molten cheese

*La Grange, Melon de Bourgogne
Loire Valley, France*

COQ AU VIN

Sous vid Chicken Maryland braised with red wine, bacon, mushrooms and onion served with Paris mash, baby carrots, beets and green beans

*Mont Redone, 2017 Cote du Rhone
Rhone Valley, France*

TART TATIN

Nectarine, orange blossom syrup, vanilla bean ice cream

*Charles Oats, Pommeau
Huon Valley, Tasmania*

\$40 per head

add \$35 with matched wine

minimum 2 diners

vegetarian substitutions available