

## CHEF'S TABLE - set menu

5:00pm - 8:30pm

Tuesday - Saturday

### House-Baked Bread

served warm, with dukkah + extra virgin olive oil

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### Tasmanian Scallops

burnt butter + lemon

### Cauliflower Croquettes

potato + caraway + parmesan

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**Pipers Brook**

Vintage Cuvee

Pipers Brook, TAS

### Huon Salmon

charred asparagus, crispy potatoes + béarnaise sauce

### Roast Pumpkin Salad

goats curd, pea tendrils, seeds + honey mustard vinaigrette

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**Frogmore Creek**

Riesling

Coal River, TAS

### Lemon Tart

berries + chantilly cream



**Domaine Pigeade**

Muscat

France

**\$39** per head  
**\$69** with matched wine  
shared courses - individual dessert  
**minimum 2 people**

\*vegetarian options available