



Entrée

House baked ciabatta herb and garlic butter	9
Pumpkin and sage tortellini goats curd, pecans, pumpkin veloute, parmesan crisp	20
Southern calamari Lemon pepper dusted, salad of fresh vegetables, shaved coconut, herbs and roasted peanuts, horseradish, nim jam dressing	21
Rannoch Farm quail Parsnip and red radish remoulade, sweet corn veloute, chorizo, parsley oil	23
Rolled belly of pork Cauliflower puree, pancetta and parsley crumb, red wine and pear compote, chilli soy caramel, dehydrated pork skin	23
Steamed East Coast Blue lip mussels Tomato, saffron and brandy soup, pickled chilli, toasted ciabatta (Subject to availability)	22
Entree tasting platter Smaller versions of our most popular entrées including steamed mussels, rolled belly of pork, Southern calamari	33
North East Coast Tasmanian oysters freshly shucked to order Natural with lemon Natural with nim jam dressing Baked with balsamic and chorizo Natural with vodka, lime granita	4.5ea or ½ dozen 24 (Subject to availability)



Mains

Roasted chicken breast

Pea and smoked ham hock risotto, confit chicken thigh, goats cheese croquettes, charred fennel

37

Mushroom dumplings

Masterstock broth, bok choy, sesame tuile, pickled mushrooms, white radish, chilli, sesame oil

35

Char grilled Tasmanian wallaby topside

Spiced carrot puree, white onion, dukkah, red wine, shallot and chive butter, charred onions

39

Slow cooked Roland range lamb shoulder

Butternut pumpkin gnocchi, salsa verde, sugar snap peas hung yoghurt, fresh mint

38

Confit duck legs

Jerusalem artichoke veloute, port reduction, wild mushrooms, crispy poached egg, duck liver cigar

39

Macquarie Harbour Atlantic salmon

Sesame crusted, prosciutto wrapped sweet potato and fetta cake, crispy octopus, smoked paprika, roasted garlic aioli

39

Eye fillet, Longford (Northern Tasmania)

47

Scotch fillet dry aged minimum 15 days, Stowport (North West Tasmania)

40

All beef is char grilled and served with potato, mustard seed and aged parmesan croquette, wilted baby spinach, tempura onion rings

Choice of sauces

- Horseradish cream
- red wine, shallot and chive butter
- red wine jus
- beef and szechuan pepper jus
- wild mushroom

All mains above served with seasonal vegetables

Side dishes

- Chips with rosemary salt, citrus herb mayonnaise, house made tomato relish
- Purple cabbage and carrot slaw with fresh herbs, nim jam dressing
- Garden salad with shaved Grana Padano parmesan, walnuts, fresh apple, 8yr old balsamic vinegar

9ea



Chef's Tasting Menu

6 course

Southern calamari

Lemon pepper dusted, salad of fresh vegetables, shaved coconut, herbs and roasted peanuts, horseradish, nim jam dressing

+Springvale Sauvignon Blanc

Rannoch Farm quail

Parsnip and red radish remoulade, sweet corn veloute, chorizo, parsley oil

+Derwent Estate Riesling

Rolled belly of pork

Cauliflower puree, pancetta and parsley crumb, red wine and pear compote, chilli soy caramel, dehydrated pork skin

+Josef Chromy Rose

Confit duck

Jerusalem artichoke veloute, wild mushrooms, crispy poached egg, duck liver cigar

+Relbia Estate Pinot Noir

Slow cooked Roland range lamb shoulder

Butternut pumpkin gnocchi, salsa verde, sugar snap peas hung yoghurt, fresh mint

+d'Arenberg Stump Jump Shiraz

Honeycomb pannacotta

Rhubarb curd, orange and poppyseed cake, Honeycomb, crumb, dried rhubarb

+Hellyers Road Whisky cream liqueur

\$110 per person
\$150 with matching wines



Chef's Tasting Menu

9 course

Amuse bouche

Southern calamari

Lemon pepper dusted, salad of fresh vegetables, shaved coconut, herbs and roasted peanuts, horseradish, nim jam dressing

+Springvale Sauvignon Blanc

Rannoch Farm quail

Parsnip and red radish remoulade, sweet corn veloute, chorizo, parsley oil

+Josef Chromy Pinot Gris

Pumpkin and sage tortellini

goats curd, pecans, pumpkin veloute, parmesan crisp

+Derwent Estate Riesling

Rolled belly of pork

Cauliflower puree, pancetta and parsley crumb, red wine and pear compote, chilli soy caramel, dehydrated pork skin

+Josef Chromy Rose'

Confit duck

Jerusalem artichoke veloute, wild mushrooms, duck liver cigar

+Relbia Estate Pinot Noir

Slow cooked Roland range lamb shoulder

Butternut pumpkin gnocchi, salsa verde, sugar snap peas hung yoghurt, fresh mint

+d'Arenberg Stump Jump Shiraz

Lemon verbena sorbet

Quince jelly, mandarin compote, vodka and lime granita

Honeycomb pannacotta

Rhubarb curd, orange and poppyseed cake, honeycomb crumb, dried rhubarb

+Hellyers Road Whisky cream liqueur

\$140 per person
\$185 with matching wines



Desserts

Caramelised white chocolate mousse

Pistachio praline, crisp filo pastry,
lemon and olive oil cake, lemon verbena sorbet **16**

Espresso crème brulee

Prune and brandy icecream, coffee mousse cake,
roasted hazelnuts **16**

Baked quince tart

Mandarin compote, yoghurt and vanilla bean icecream,
quince jelly, mandarin sherbet **16**

Honeycomb pannacotta

Rhubarb curd, orange and poppyseed cake, honeycomb crumb,
dried rhubarb **16**

Ice creams and sorbets

Served with crisp tuiles. Ask your waiter for tonight's selection **12**

Dessert tasting platter

Smaller versions of our most popular desserts including;
Honeycomb pannacotta, caramelised white chocolate mousse,
espresso crème brulee **25**

Bayviews Cheese Platter

Tasmania's finest cheeses, accompanied by fresh fruit, candied nuts,
Crackers, toasted bread. Please select from:

King Island smoked cheddar
King Island roaring forties blue
Kind Island double brie **3 Cheeses 25**
Tasmanian Heritage red square **4 Cheeses 28**
Heidi Farm gruyere **5 Cheeses 31**

Affogato:

Vanilla ice cream and espresso served with your choice of liqueur **18**
without liqueur **10**

Liqueur Coffee:

Long black with your choice of spirit or liqueur topped with cream **13**