

S O M E T H I N G T O I N D U L G E O N

Oysters

Natural 6 each (df, gf)

Waterline style: hot-smoked salmon,
crème fraîche & finger lime 7 each (gf)

Waterline II: Chimichurri &
pickled native samphire 7 each (df, gf)

Smoked fish croquettes

with salsa verde 18

Crispy pinkeye potatoes

with spicy tomato & garlic aioli 15 (17 gfo) (vegan)

Baked scallops (four per serve)

on chorizo & leatherwood honey reduction
& roasted macadamia 20 (df, gf)

Crispy fried chicken

with harissa mayo 16

Falafel

with coconut yoghurt, dukkah,
pomegranate molasses 15 (17 gfo) (vegan)

Smoked salmon dill & scallop terrine

served with our homemade sourdough
& salsa verde 21 (23 gfo) (df)

Clover Hill lamb & cinnamon empanadas (two per serve)

with fermented tomato relish 18 (df)

Hot smoked salmon

cured with local juniper gin & native botanicals
served with avocado cream baby gem & furikake 21 (gf)

Eddememe & mizuna mess

spicy caramelised pineapple,
black rice & ancient grains 19 (vegan, gf)

Grilled mango and kingprawns salad

with goats curd snow & gin-preserved zucchini 22 (gf)

Burrata

with heritage tomato salad, pine nut, basil pesto,
hand made lavosh, balsamic glaze 21 (23 gfo) (v)

S K E W E R S

All skewers served with salsa fresca, minted yoghurt,
salsa verde, crunchy pinkeyes & flatbreads

Adobo marinated Stanley octopus & fennel 36 (38 gfo)

**Preserved lemon & thyme Nichols free range
chicken thigh with peppers** 34 (36 gfo)

**Smoked Cape Grim beef skirt
with Huon Valley mushrooms** 34 (36 gfo)

Mediterranean farmers market vegetables 28 (30 gfo) (vegan)

S O M E T H I N G M O R E S U B S T A N T I A L

Baked market fish & smoked cauliflower puree
accompanied with crushed potatoes lime
& caper salsa and romesco 35 (gf)

Mussels pot
garlic cream white wine parsley garlic,
served with homemade sourdough 29 (31 gfo)

Sweet apple braised pork belly
shaved fennel, crushed pink eyes, apple puree, jus 34 (gf)

Seafood platter
Oysters (two per serve/your choice of natural or one of our own signature
tastes), adobo octopus, hot-smoked salmon, grilled kingprawns,
steamed mussels, salmon terrine, market fish, served with salsa verde
salsa fresca 85 (gf)
Add green house salad 10
Add pink eye potatoes 15

P L E A S E Y O U R S W E E T T O O T H

Burnt Basque cheesecake
with whisky and orange blossom marmalade 18 (gf)

Lemon & ginger fool
With spiced mascarpone and turmeric syrup 18 (gf)

Rum mango & macadamia parfait
Served with coconut and finger lime salsa 18 (vegan, gf)

C H E E S E B O A R D

Duo of local cheese
rhubarb & ginger chutney, pickled grapes, lavosh 28 (30 gfo)