

MENU

THE WATERS

GIN & BEETROOT CURED SALMON

Fresh Salmon cured in our signature Poltergeist Gin & beetroot, paired with roquette pesto, salted yolk, zesty lemon, and herbs.

26

TASMANIAN SCALLOPS (GF)

Seared Tasmanian Scallops, paired with fire roasted Peppers, Tropical Mango & Jalapeño Relish, Finished with a Zest of Lemon

30

CRAB GARDEN DELIGHT (GF) (DFO)

Succulent steamed soft shell crab with zesty garlic butter on a crisp salad, tangy apple cider, and vibrant pickled accents.

26

CROCODILE DUMPLING

Steamed Nepalese dumplings with tender crocodile tail. Served with a spicy peanut sauce. An exotic culinary adventure.

28

BAKED KINGFISH (GF)

Served with cherry tomatoes, red onion, white wine infusion, parsley, olives, capers, and a lemon-butter finish.

40

SQUID INK LINGUINE VONGOLE

Squid Ink linguine with Clams in a white wine and butter emulsion with garlic, chili flakes, fresh herbs, and a hint of lemon.

38

MORETON BAY BUGS (GF)

Richly Buttered with Garlic & Herbs, Oven-Baked, and Finished with a Zest of Lemon & Handpicked Fresh Herbs

40

THE PASTURE

DUCK LEG (GF)(DF)

Pair of Confit Duck Legs, Complemented by Sun-Kissed Blueberries, Hummus, and a Citrus Lemon Finish

32

TWICE COOKED PORK BELLY (GF)(DF)

Oven-Roasted Carrot and Truffle Purée, and Char-Grilled Apple, Crowned with a Whisper of Smoked Oak

38

WALLABY (LENAH) (250 G) (SUBJECT TO AVAILABILITY) (GF)(DF)

Cajun-Infused Porterhouse, Paired with a Smoky Tomato Relish and a Creamy Coconut Yoghurt

42

EYE FILLET STEAK-FRENCH FRIES (250G) (GF)(DFO)

Grilled Signature Fillet Steak, Accompanied by Hand-Crafted French Fries and a Duo of French Mustard & Rich Garlic Aioli

55

BISTRO BEEF BLISS SALAD

Tender beef, sharp Dijon, sweet honey, crisp veggies, and Parmesan over fresh greens. A harmonious, bold flavor journey.

30

THE SEED

GRILLED SOURDOUGH (V)(GFO)

Honey Buttered with Balsamic Olive Oil Drizzle.

12

CAULIFLOWER ARANCINI (8 PER SERVE) (GF)(V)(VG)(DF)

Potato-Crusted Fry with Chili Berry Jam & Truffle Drizzle.

30

BARLEY & GOAT CHEESE SALAD (GFO)(V)(VGO)

Roasted Medley Salad: Cherry Tomatoes, Peppers, Spanish Onions & Mushrooms on Fresh Garden Greens with Balsamic Vinaigrette

25

BEETROOT TARTE (V)

Beetroot & Onion Tarte Tatin, paired with a Citrusy Orange Salad and Drizzled with Balsamic Reduction

26

ARTISANAL HAND CUT FRENCH FRIES

Crafted from fresh potatoes, served with a rich garlic aioli for a refined touch.

19

SIDES

- **BROCCOLINI** tossed in sea salted herb butter

8

- **SALAD LEAVES** tossed in aged balsamic extra virgin olive oil dressing

8

SOMETHING MORE

CHARCUTERIE (GFO)

Artisanal Meats Trio: Cured, Smoked & Aged, Paired with Pickles, Seeded Mustard & Charred Sourdough.

42

CHEESE (GFO)(V)

Local Cheese Assortment: Paired with Quince Paste, Delicate Wafer Crackers & Tangy Pickles.

40

Key: gf - gluten free, v - vegetarian, vg - vegan, vgo - vegan option, gfo - gluten free option, dfo - dairy free option



BEVERAGE MENU

SPIRIT

NIP OF TASMANIAN SINGLE MALT WHISKY	15
FLIGHT OF SINGLE MALT WHISKY (4 HALF NIPS)	30
GIN FLIGHT (3 HALF NIPS)	20

WINE

	Glass	Bottle
42 DEGREES SOUTH PINOT NOIR	15	65
42 DEGREES SOUTH CAB SAV/MERLOT		80
FROGMORE CREEK PINOT GRIS		70
FROGMORE CREEK SAUVIGNON BLANC	15	65
NOCTON VINEYARD ROSE	15	60
FROGMORE CREEK SPARKLING CUVE	17	80

COCKTAIL

GIN & TONIC	14
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Choice of the Award-winning Poltergeist Gin

AROMATIC NEGRONI (CONVICT BITTERS, CAMPARI, ROSSO & GIN)	18
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Award-winning Poltergeist Gin & Convict bitters to spice up Aromas into a freshly made Negroni

MARTINI (VERMOUTH & GIN)	18
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Choice of the Award-winning Poltergeist Gin

BOULEVARDIER	22
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Choice of Callington Mill Whisky, Campari, Convict Bitters & Rosso

BEER

JAMES BOAGS PREMIUM LAGER 375ML	10
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OTHER BEVERAGES

PURE TASSIE STILL WATER 350ML	5
PURE TASSIE SPARKLING WATER 750ML	10
JUICY ISLE APPLE JUICE	8
JUICY ISLE ORANGE JUICE	8
HARTS COLA	9
HARTS LEMONADE	9
COFFEE OR TEA	5

DESSERTS

All desserts served with mixed berry coulis, icing sugar & flowers

CITRUS TART	15
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Lightly baked lemon custard in crumbly pastry case & served with lemon sorbet

CHOCOLATE NERO	15
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A majestic rich, dense mud cake, covered with ganache & served with vanilla bean ice cream

APPLE & RHUBARB CRUMBLE (GF)	15
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Classic crumble served with vanilla bean ice cream.

CHEESECAKE	15
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Please inquire with your waitstaff as the selection varies weekly.

