

# MENU

## THE WATERS

<b>GIN &amp; BEETROOT CURED SALMON</b>	26
Fresh Salmon cured in our signature Poltergeist Gin & beetroot, paired with roquette pesto, salted yolk, zesty lemon, and herbs.	
<b>TASMANIAN SCALLOPS (GF)</b>	30
Seared Tasmanian Scallops, paired with fire roasted Peppers, Tropical Mango & Jalapeño Relish, Finished with a Zest of Lemon	
<b>CROCODILE DUMPLING</b>	28
Steamed Nepalese dumplings with tender crocodile tail. Served with a spicy peanut sauce. An exotic culinary adventure.	
<b>BAKED KINGFISH (GF)</b>	40
Served with cherry tomatoes, red onion, white wine infusion, parsley, olives, capers, and a lemon-butter finish.	
<b>SQUID INK LINGUINE VONGOLE</b>	38
Squid Ink linguine with Clams in a white wine and butter emulsion with garlic, chili flakes, fresh herbs, and a hint of lemon.	
<b>MORETON BAY BUGS (GF)</b>	40
Richly Buttered with Garlic & Herbs, Oven-Baked, and Finished with a Zest of Lemon & Handpicked Fresh Herbs	

## THE PASTURE

<b>DUCK LEG (GF)(DF)</b>	32
Pair of Confit Duck Legs, Complemented by Sun-Kissed Blueberries, Hummus, and a Citrus Lemon Finish	
<b>TWICE COOKED PORK BELLY (GF)(DF)</b>	38
Oven-Roasted Carrot and Truffle Purée, and Char-Grilled Apple, Crowned with a Whisper of Smoked Oak	
<b>WALLABY (LENAH) (250 G) (SUBJECT TO AVAILABILITY) (GF)(DF)</b>	42
Cajun-Infused Porterhouse, Paired with a Smoky Tomato Relish and a Creamy Coconut Yoghurt	
<b>EYE FILLET STEAK-FRENCH FRIES (250G) (GF)(DFO)</b>	55
Grilled Signature Fillet Steak, Accompanied by Hand-Crafted French Fries and a Duo of French Mustard & Rich Garlic Aioli	
<b>BISTRO BEEF BLISS SALAD</b>	30
Tender beef, sharp Dijon, sweet honey, crisp veggies, and Parmesan over fresh greens. A harmonious, bold flavor journey.	

## THE SEED

<b>GRILLED SOURDOUGH (V)(GFO)</b>	12
Honey Buttered with Balsamic Olive Oil Drizzle.	
<b>CAULIFLOWER ARANCINI (8 PER SERVE) (GF)(V)(VG)(DF)</b>	30
Potato-Crusted Fry with Chili Berry Jam & Truffle Drizzle.	
<b>BARLEY &amp; GOAT CHEESE SALAD (GFO)(V)(VGO)</b>	25
Roasted Medley Salad: Cherry Tomatoes, Peppers, Spanish Onions & Mushrooms on Fresh Garden Greens with Balsamic Vinaigrette	
<b>BEETROOT TARTE (V)</b>	26
Beetroot & Onion Tarte Tatin, paired with a Citrusy Orange Salad and Drizzled with Balsamic Reduction	
<b>ARTISANAL HAND CUT FRENCH FRIES</b>	19
Crafted from fresh potatoes, served with a rich garlic aioli for a refined touch.	

## SIDES

- <b>BROCCOLINI</b> tossed in sea salted herb butter	8
- <b>SALAD LEAVES</b> tossed in aged balsamic extra virgin olive oil dressing	8

## SOMETHING MORE

<b>CHARCUTERIE (GFO)</b>	42
Artisanal Meats Trio: Cured, Smoked & Aged, Paired with Pickles, Seeded Mustard & Charred Sourdough.	
<b>CHEESE (GFO)(V)</b>	40
Local Cheese Assortment: Paired with Quince Paste, Delicate Wafer Crackers & Tangy Pickles.	

*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
CRAIGIE KNOWE ROSE	15	60
FROGMORE CREEK SPARKLING CUVE	17	80

## COCKTAIL

<b>GIN &amp; TONIC</b>	14
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Choice of the Award-winning Poltergeist Gin

<b>AROMATIC NEGRONI</b> (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

<b>MARTINI</b> (VERMOUTH & GIN)	18
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Choice of the Award-winning Poltergeist Gin

<b>BOULEVARDIER</b>	22
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Choice of Callington Mill Whisky, Campari, Convict Bitters & Rosso

## BEER

<b>JAMES BOAGS PREMIUM LAGER 375ML</b>	10
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## OTHER BEVERAGES

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

## DESSERTS

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

<b>CITRUS TART</b>	15
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Lightly baked lemon custard in crumbly pastry case & served with lemon sorbet

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

<b>APPLE &amp; RHUBARB CRUMBLE</b> (GF)	15
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Classic crumble served with vanilla bean ice cream.

<b>CHEESECAKE</b>	15
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Please inquire with your waitstaff as the selection varies weekly.

