

Entrée

Tassie scallops

Curried scallops in a wonton shells served with an Asian salad \$19 (M)\$38

Crispy wrap (v)

Vegetable & nut spring roll, tossed pickled vegetable salad, sweet chili dip \$16

Le Fromage(v) *

Pot of melted five kinds of cheese with artisan bread & peach chutney \$18

Spring hearty soup

Fresh seasonal ingredients served with sourdough (see board) \$16

Charcuterie plate *

Local smoked salmon, Tasmanian cheese and selection of meats \$20 share \$30

Main

Crispy quail

Fried jumbo quail, crushed roasted sweet potato, cranberry jus, sriracha aioli \$32

Freshly grilled fish*

(please refer to our board) Sautéed vegetables in herb butter, sundried tomato tapenade \$39

Scottsdale pork in a wok

Slow-braised pulled pork flash-fried with organic udon, colourful shoestring vegetables home-made stir-fried sauce, pickled daikon \$34

Cauliflower (vegan) (contain nuts) *

Baked cauliflower drizzled with aged balsamic, fungi Espagnole, chili peanuts, horseradish & Dijon mustard velvet \$23

Sides

Roast potatoes with cheese \$9

Fresh garden salad

Buttered vegetables

Chips & Aioli

(V) Vegetarian; *can be gluten free if required

From the grill*

The chef's daily selection of meat and fish. (on board) Served with roasted potatoes & grilled vegetables dressed with classic homemade jus for red meats, fish with dill hollandaise & olive tapenade.



RISBY COVE

boutique hotel & restaurant

Dessert

\$15

Risby's favourite

Baked flambé berry cheesecake, vanilla ice cream, butter cake rouille

Bitter cocoa

Warm dark chocolate veloute, orange preserve, artisan pistachio cookies

Coconut caramel tart (vegan)

Creamy coconut caramel poured into a gluten-free tart topped with pineapple gel, coconut sorbet

Affogato with Hellyers road cream liqueur TAS*

Tasmanian Tastings Experiences

Taylor Smith Tasting Board \$25pp

(Gin, Dry Gin, Vodka) or (Drinks 3 options)



We apologized for the inconvenience, but our system doesn't allow split bills