

Entrée	
Truffled edamame (Vegan & Gluten free) Ponzu sauce & sesame seeds	\$10
Natural Oysters with lemon	TBA
Crispy duck wrap Braised duck & nut spring roll, tossed pickled vegetable salad, sweet chili dip	\$16
Le Fromage(v) * Pot of melted five kinds of cheese with artisan bread	\$18
Portuguese Octopus salad with Spanish Chorizo & aioli	\$18
Truffled Arancini(3)(v) * Tasmanian mushroom risotto croquets with truffle mayo	\$18
Charcuterie plate * Local smoked salmon, Tasmanian brie; prosciutto and crackers	\$20 share \$30
Mains	
Tassie scallops Curried scallops in wonton crisp served with an Asian salad	\$38
Grilled Octopus with King prawn Grilled Octopus, garlic king prawn; crushed roasted sweet potato, sriracha aioli	\$35
Crispy Miso Pork Belly, Carrot Puree and Caramelized Apples.	\$35
Cauliflower (Vegan) (contain nuts) * Baked cauliflower drizzled with aged balsamic, chili peanuts, & Dijon mustard velvet	\$23
Moqueca South America style “stew” with local fish cooked in coconut cream; tomato; capsicum and coriander served with rice and fried shallots. (Vegan version) with chickpeas instead	\$35 \$29
Sides Roast potatoes with cheese Fresh garden salad Buttered vegetables Chips & Aioli	\$9

From the grill*

Our selection of meat and fish. Grilled portobello mushroom; asparagus and baby spinach. Served with bearnaise for red meats, fish with dill hollandaise.

Eye Fillet 200g_____	\$45.00
Salmon 200g_____	\$39.00
Market Fish 200g_____	\$35.00
Lamb cutlets 4pc _____	\$38.00



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 (v) Creamy coconut caramel poured into a gluten-free tart topped with coconut sorbet	
Affogato with Hellyers road cream liqueur TAS*	
Tasmanian Cheeses	\$25
Brie; Smoked cheddar; Blue cheese & crackers dried fruits	

Tasmanian Tastings Experiences

Taylor Smith Tasting Board \$25pp

(Gin, Dry Gin, Vodka)

Wine tasting by Iron Pot Bay \$40pp

Vineyard/TAS (Sauvignon blanc, Rose, Pinot Grigio & Pinot Meunier)

Whiskey Hellyers \$35pp

(Pinot noir; Original, Hellyers road Cream liqueur)

No Split Bills Sorry the inconvenience