

## Entrée (perfect to order a few to share “tapas style”)

**Truffled edamame (V & GF)** \$10

Ponzu sauce & sesame seeds

**Smoked Salmon with lemon aioli and flatbread Crips** \$18

**Natural Oysters with lemon** TBA

**Crispy duck wrap** \$16

Braised duck & nut spring roll, tossed pickled vegetable salad, sweet chili dip

**Le Fromage (V & GF\*)** \$18

Pot of melted five kinds of cheese with artisan bread

**Portuguese Octopus salad with Spanish Chorizo & aioli** \$18

**Truffled Arancini(3)(V \*)** \$18

Tasmanian mushroom risotto croquets with truffle mayo

**Charcuterie plate \*** \$20

Local smoked salmon, Tasmanian brie; prosciutto & crackers **Sharing; \$30**

## Main

**Tassie scallops (DF & GF\*)** \$38

Curried scallops in a wonton crisp served with an Asian salad

**Grilled Octopus with King prawn** \$35

Grilled Octopus, garlic king prawn; crushed roasted sweet potato, sriracha aioli

**Crispy Miso Pork Belly (GF)** \$35

Carrot puree and caramelized apples

**Moqueca (GF) (Vegan option available)** \$35

South America style “stew” with local fish cooked in coconut cream; tomato; capsicum and coriander served with rice and fried shallots

**Sides (Veg, GF, & DF\*)** \$9

Roast potatoes with cheese

Fresh garden salad

Buttered vegetables

Chips & Aioli

Veg = vegetarian V = vegan GF= gluten free DF= dairy free  
\* = available on request

## From the grill (GF)

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

**Cauliflower steak**\_\_\_\_\_ \$23.00 (V\*)

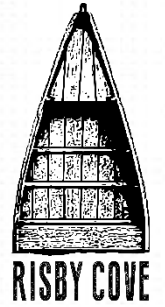
**Eye Fillet 200g**\_\_\_\_\_ \$45.00

**Salmon 200g**\_\_\_\_\_ \$39.00

**Garlic King Prawns(3pc)**\_\_\_ \$29.00

**Market Fish 200g**\_\_\_\_\_ \$35.00

**Lamb cutlets (3pc)** \_\_\_\_\_ \$38.00



### Dessert

**Risby's favourite** \$15

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

**Coconut caramel tart (v)(gf)** \$15

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

**Lava Cake (v)** \$15

Dark chocolate cake on passion fruit syrup & vegan vanilla ice cream

**Affogato** with Hellyers road cream liqueur TAS\* \$15

**Tasmanian Cheeses** \$25

Brie; Smoked cheddar; Blue cheese & crackers dried fruits' favourite

## Tasmanian Tastings Experiences

**Taylor Smith Tasting Board \$25pp**

(Gin, Dry Gin, Vodka)



No Split Bills Sorry the inconvenience