

Welcome to my Restaurant.

This bistro reflects thirty-odd years of cooking lighter, more simply prepared dishes in a relaxed atmosphere. From live oysters split to order from the East Coast, to dairy cream & cheese from Pyengana in the state's northeast, we use only the finest ingredients, be they organic or free-range fruit & vegetables, eggs & chicken.

All our fish dishes are prepared from sea-farmed or line-caught wild fish. Our lamb & beef is all pasture fed & our game is wild shot. The wine list reflects the provincial nature of the bistro with a strong emphasis on local wines that match the weight and flavour of my dishes.

Also, in just four years, we have attained awards for "Best European Restaurant" from the Tasmanian Hospitality Association every year we've been open.

Please relax, enjoy my menu & remember - *good food takes a little time to prepare.*

Enjoy - T.Fidler

6 Course Tasting Menu.

Our six course set degustation invites you to experience the tastes of the season in a perfect balance, with matching wines.

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House made bread roll & Saint Omer butter.

Our amuse-bouche of the day.

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House cured Tasmanian salmon, pickled cucumber, juniper yoghurt and black sesame.

Sparkling

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Brown sugar cured beef, pickled baby radish, young leaves and fennel and onion jam.

Riesling

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Gremolata crumb crusted fresh fillet of fish, creamy potato mash, lemon beurre blanc and citrus salsa

Chardonnay

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Crisp crackling and long cooked pork belly, with spring onion, cucumber, hoisin sauce, wrapped in mandarin pancakes with chilli jam.

Pinot noir

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Rare roasted venison, chocolate beets, walnut puree, roasted kale, porcini jus and pine nut.

Shiraz

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White chocolate Blondie, preparations of Granny Smith, jelly, cream and confit and green apple ice-cream.

Dessert wine

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Extra courses from entree additional \$15. pp
\$110 per person or with matching wines 165 pp.
Whole table orders/ before 8.30 pm.



Appetiser - \$18

- Oysters (6 shucked to order), Natural in their salty juices and lemon, Oven baked with bacon and cheese in a spicy sauce or Champagne jelly. \$24
- Grilled cuttlefish, pickled tentacles, shaved fennel, candied black olive, pickled celery and an orange and fennel dressing.
- Brown sugar cured beef, pickled baby radish, young leaves and fennel and onion jam.
- Pickled beetroot and shaved parmesan mille feuille, mustard glaze.
- Grilled Tasmanian half shell scallops, sweet corn puree, toasted almond and honey apple glaze.

Entree - \$22

- Citrus wood smoked quail, grape, toasted walnut, smoked aioli and soft lettuce.
- Glazed spring vegetables, lemon cream and cracked frekkeh.
- Crisp crackling and long cooked pork belly with spring onion, cucumber and hoi sin sauce wrapped in mandarin pancakes with chilli jam.
- Sugar cured Tasmanian salmon, pickled cucumber, juniper yoghurt and black sesame.

Main - \$42

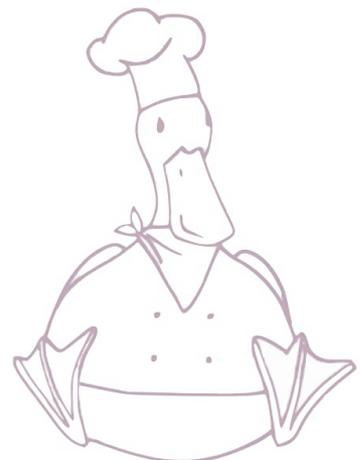
- Roasted eggplant, candied parsnip, parsnip puree, almond and prune crunch, fried soft herbs and salted yoghurt.
- Gremolata crusted fresh fillet of fish, creamy potato mash, lemon beurre blanc and citrus salsa.
- Sticky mustard glazed duck breast, buttered pumpkin puree, toasted pepitas and brown sugar roasted pumpkin.
- Long cooked lamb shoulder, parisian gnocchi, green pea puree, new season asparagus, braised lettuce and lamb jus.
- Rare roasted venison, chocolate beets, walnut puree, roasted kale, porcini jus and pine nut crumb.
- Bacon wrapped Filet Mignon of grass fed Tasmanian beef with house cut fat chips, roasted mushroom, red wine jus and béarnaise sauce. \$5 surcharge

Extra bread \$3 pp

Sides \$9

Steamed greens / béarnaise sauce

House cut chips



Dessert - \$18

- White chocolate Blondie, preparations of Granny Smith, jelly, cream and confit and green apple ice-cream.
- Rich chocolate marquis, pedro fruits, pistachio cream and honey biscuit crumbs.
- Orange and cardamom crème brulee and nutmeg shortbread.
- Selection of local and imported cheeses, Webster walnuts our quince preserve. \$24

To accompany

Liqueur coffee, prepared with lashes of your favourite liqueur, Vittoria coffee, Tasmanian cream and fresh nutmeg. \$18

Coffee, Hot chocolate or Chai latte prepared any way you wish.

(Long black, latte, flat white, cappuccino) \$5

(Espresso, Macchiato) \$4.5

Decaf also available

Variety of tea of your choosing, English Breakfast, Earl Grey, Chamomile Blossom, Peppermint, Jasmine, Honeydew Green or Spring Green, prepared in a pot. \$6

Port, Sherry, Muscat

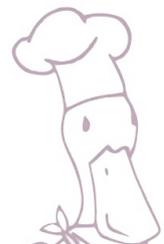
Pedro Ximenez	Spain	12
DeBortoli "Old Boys" 21YO	Bilbul, NSW	14
Hanwood Tawny 10YO	NSW	12
De Bortoli "Show Liqueur" 8YO Muscat	Bilbul, NSW	13
Penfolds Grandfather Tawny	SA	16

Whisky

Tokinoka Blended	Japan	13
The TEN Single Malt 'Light Lowland'	Scotland	15
Hellyers Road "Pinot finish"	Tasmania	20
Dalwhinnie Single Malt 15YO	Scotland	25
Sullivans Cove Double Cask Single Malt	Tasmania	25

Cognac, Calvados, Armagnac

Francois Voyer VS Cognac	France	15
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Grosperin <i>MMC 1 Cognac</i>	France	16
Castarede <i>XO Armagnac</i>	France	20
Remy Martin <i>XO Cognac</i>	France	22
Berneroy <i>Calvados</i>	France	22
Paul Giraud Cognac <i>Vieille Reserve</i>	France	24

Sample