

Bread Sour Dough Country Roll, balsamic, EVOO, butter **5**

Entrée

Arancini of Truffled Mushrooms, Aioli, Pecorino Romano	20
Spring Rolls of Beef & Kaffir Lime, mustard fruits with plum & chili dipping sauce	19
Goats cheese, semi sun-dried tomato Tartlet, beetroot & caper relish, basil pesto	22
Salt & pepper Squid, tartar sauce & fresh watercress (I) (GF)	23
Tempura Prawns, papaya, mint, coriander, peanuts, Sambal & Vietnamese dressing	26
Twice baked, wild caught crab soufflé, grilled asparagus, Parma Ham.	26
Roasted Sea Scallops, grilled Chorizo, apple puree, citrus fruits & herbs (GF) (I)	26
Tataki of Wagyu Beef, fresh Tasmanian wasabi, Bonito soy, spring onions	32
Aussie Steamed Mussels with chili, garlic, & tomato, served with garlic & herb bread	20

Mains

Char Grilled Pork Cutlet, bubble & squeak, fried sage, crisp Parma ham & calvados jus'	32
Whole Fish of the day. Either served crispy fried with soy and spring onion, or chili roasted with coconut crème	42
Pan Seared Barramundi Fillet with mussels, banana prawns, Champagne & Dill butter sauce (GF)	38
Wagyu Beef Sausages with bacon & spring onion mash, braised pickled cabbage & Jus	26
Pan roasted NZ King Salmon fillet, Ruby Grapefruit & pickled fennel, Truffled eggplant caviar (GF) (I)	36
Ricotta Gnocchi, broad beans, peas, mint & lemon, finished with rocket	28
Herb Crumbed Local Fish of the Day, crushed peas, tartar sauce & Shoestring fries	32
Whole Local Fish to Share, served two ways. Carrot, papaya & peanut salad {Trio of dipping sauces}	80
Salt Bush Rump of Lamb, pesto mash, baby carrots, fried capers and Salsa Verde	38



(I) Imported

Admiralty House

Gluten Free (GF)
