



# JOSEF CHROMY

## T A S M A N I A

2 courses \$80 | 3 courses \$95

### OYSTERS

Tasmanian Pacific Oysters- with mignonette dressing - Half dozen \$28 - Dozen \$54

*Josef Chromy NV Sparkling Cuvee*

### ENTRÉE

House made ricotta, grilled Yorktown Organics zucchini, smoked zucchini puree, toasted almond, plum, vino cotto (D, N, V)

*2023 Josef Chromy Riesling*

Steamed Hiramasa Kingfish, white onion soubise, Heritage apple, lemon thyme, hazelnut, avruga caviar (D, N)

*2023 Josef Chromy Rose*

Pasture fed Tasmania beef carpaccio, organic beetroot salad, black garlic emulsion, grape, radish sprouts, toasted buckwheat

*2023 Josef Chromy Pinot Gris*

Pepperberry cured Ocean Trout, Shima wasabi, trout roe, kumara in vierge dressing, wasabi cream, Weston Farms paprika (D)

*2023 Josef Chromy Sauvignon Blanc*

### MAIN

Roasted market fish, caramelised parsnip & balsamic cream, calamari, greens, preserved lemon, pinenuts, tea soaked cranberries (D, N)

*2022 Josef Chromy Chardonnay*

Wood grilled lamb rump, roasted Yorktown carrots, mint chimichurri, radicchio leaves, confit garlic, pickled red onion (D)

*2022 Josef Chromy Pinot Noir*

Open ravioli of summer vegetables, button mushroom tapenade, Tongola goats curd, fried sage and brown butter (V, G, D)

*2023 Josef Chromy Rose*

Riesling & Lemon glazed pork collar, caramelised mandarin mustard, Tokyo turnips, baby fennel, snow peas, pork jus (D)

*2022 Josef Chromy Cabernet Merlot*

### SIDES – 10

Spaghetti squash roasted with confit garlic & rosemary, fennel yoghurt, rainbow chard

Grilled organic cabbage with citrus & miso glaze, toasted almond cream, chives, paprika (D, N)

### DESSERT

Toasted lime meringue, caramelised pineapple, passion fruit, Meander Valley creme fraiche (D)

*2020 Josef Chromy SGR Delikat Riesling*

Warm brandy caramel apple cake, brown butter tuile, ginger and apple gel, rhubarb ice cream (G, D)

*Josef Chromy Ruby Pinot*

Choose from today's artisan cheeses, served with house made preserves, fruit, nuts, poppy seed lavosh

Additional cheese \$9 per piece

V – VEGETARIAN, D – CONTAINS DAIRY, G – CONTAINS GLUTEN, N – CONTAINS NUTS

PLEASE NOTE WE DO NOT PROCESS ITEMISED PAYMENTS - A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS