

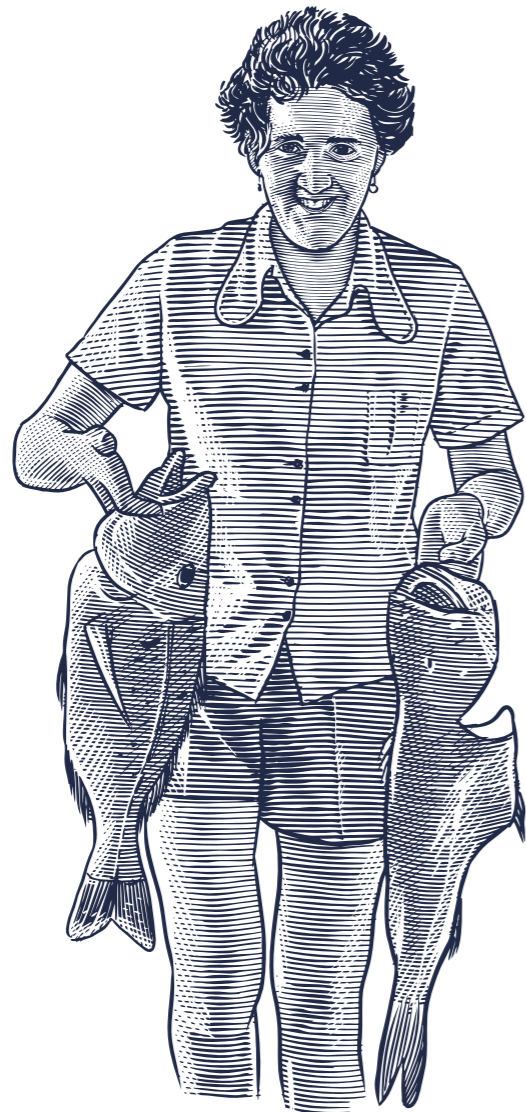
Welcome

Alida Chromy was a huge driving force behind JAC and all of Joe Chromy's business ventures.

She was a founding director of The JAC group (Josef & Alida Chromy and founded Continental Butchers (which became Blue Ribbon) with Joe. In addition to her work in the Chromy businesses, Alida also took care of the home and family.

Alida was a great fan of seafood, as are we!

We are lucky to be able to share her name!



Snacks

Fresh Tasmanian Oysters <u>GF</u>	3	6	12
Natural	\$13	\$25	\$48
Kilpatrick	\$14	\$27	\$52
Bloody Mary	\$14	\$27	\$52
Ponzu	\$14	\$27	\$52
Nam Jim	\$14	\$27	\$52
Mignonette	\$14	\$27	\$52
Fried Scottsdale smoked ham and comte croustade, tomato relish			\$20
Garlic Sourdough toasts, tomato, Feta, Vin Cotta			\$16
Charcuterie plate, sourdough, pickles			\$18
Twice cooked duck leg Gochujang pate, Bao, house plum sauce, onion, cucumber, lettuce			\$34

2 Course \$75 | 3 Course \$90

Minimum 2 course

Entrée

Tasmanian grass fed steak tartare, spiced dressing, slow cooked egg yolk, pepperberry crisp breads

Ceviche of Hokkaido scallops, avocado puree, pickled fennel, shaved pear, beetroot & pomegranate wafers

Burrata, mixed baby tomato, basil and scallion salad, roasted beetroot, vin cotta, sourdough

Beetroot cured fillet of Huon Ocean Trout, horseradish crème fraîche, Jalapeno pickled onion, shaved cucumber, salmon caviar

Spanner crab salad, curry crème, minted yoghurt, green apple, honey sesame chopped prawns, roasted pea nuts



SUNDAY'S & PUBLIC HOLIDAY A 10% SURCHARGE APPLIES

Main

Grilled crown of Spatchcock, crispy legs, sautéed spinach, potato puree, Café de Paris butter sauce

Roasted breast of White Pekin duckling, spiced plum glaze, roasted baby carrot, Puy lentils, duck crackling, orange

Fried potato gnocchi, oyster mushrooms, creamed spinach, pumpkin and peas, parmesan, truffle oil

Pan fried rump of lamb, crispy garlic potato, Primavera vegetables, pinot jus

Poached blue eye trevalla fillet, caramelised miso glaze, deep-fried aubergine, Yuzu glazed Edamame puffed rice

Grilled grass fed eye fillet of beef, B&T oyster mushroom ragout, baby spinach, potato gratin, Madeira jus

SUNDAY'S & PUBLIC HOLIDAY A 10% SURCHARGE APPLIES

Sides

\$10

Grilled butternut pumpkin wedge, miso, sesame, coriander

Cheese & onion mash, provolone, green onion

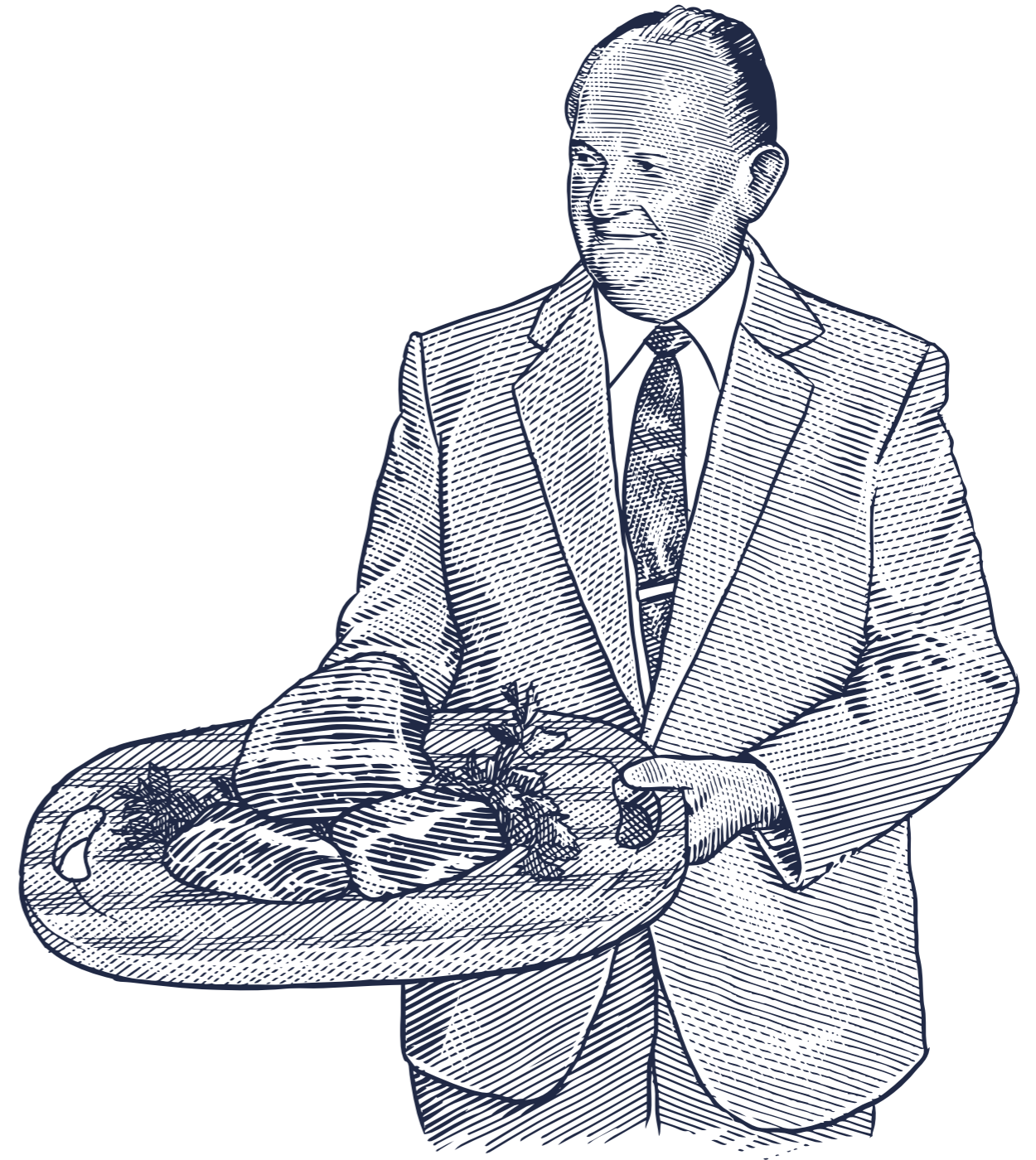
Honey roasted baby carrots, Persian Feta, pine nuts

Stir-fried greens, chilli, ginger, garlic, Riata

French fries

Garlic confit baby potatoes, aioli

Classic Greek Village salad



Desserts

\$17

Belgian Milk chocolate panna cotta, dark chocolate crème,
wattle seed ice cream, glazed pear

Miso ice cream, honeyed pecans, mango, burnt orange jus, biscuit

Lemon crème fraiche brûlée tart, honeycomb meringue

Sticky date pudding, butterscotch sauce,
toffee ice cream, cocoa biscuit crumble

Selection of Tasmanian and International cheese,
quince paste, lavosh (3 cheese)

\$25

