

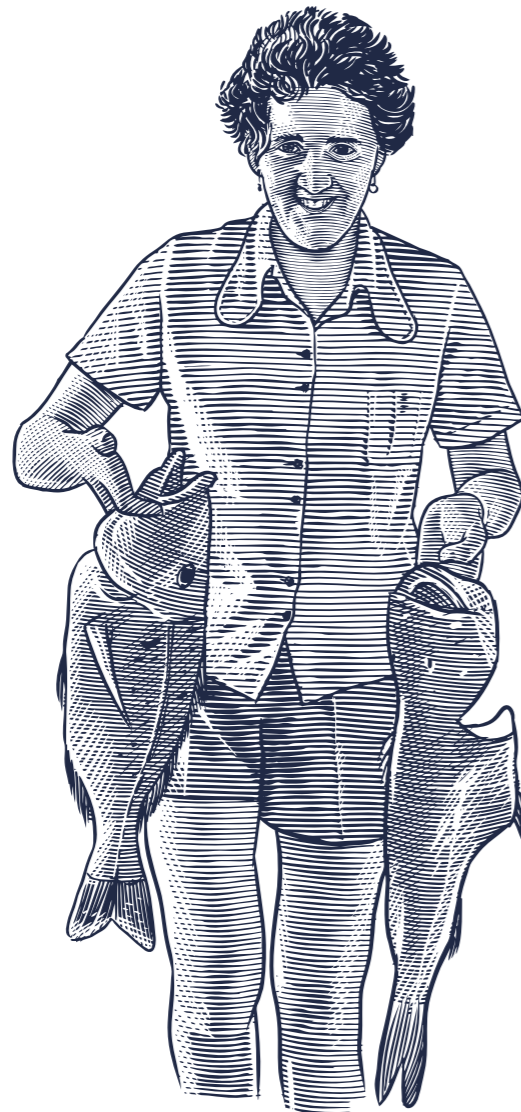
Welcome

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 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!



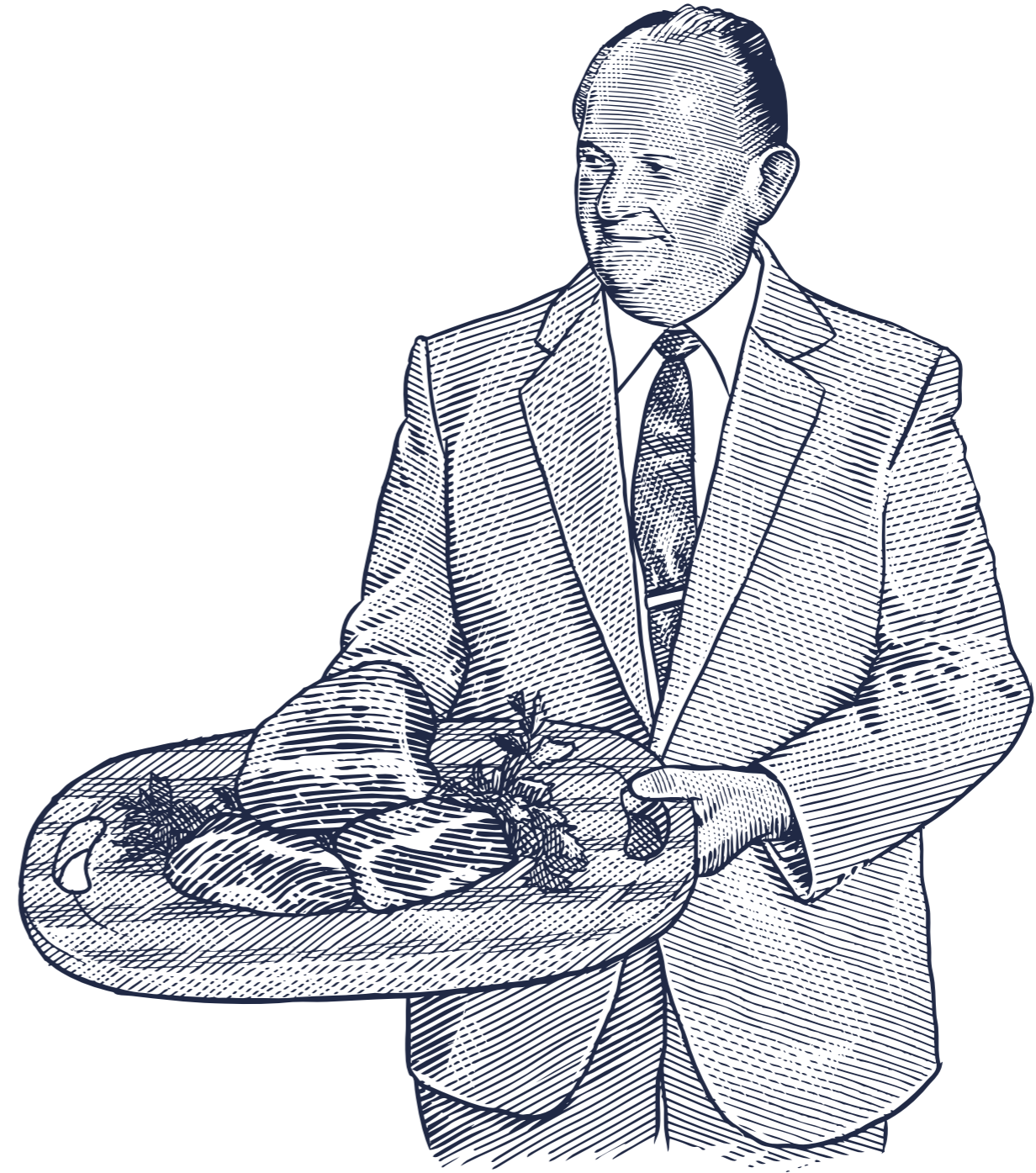
Lunch Menu

Fresh Tasmanian Oysters <small>GF</small>	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

LUNCH MENU AUGUST 2022

SUNDAY'S & PUBLIC HOLIDAY A 10% SURCHARGE APPLIES

Steak tartare, spiced dressing, crisp toast	\$26
Classic prawn cocktail	\$26
Beetroot cured fillet of Huon Ocean Trout, horseradish crème fraiche, Jalapeno pickled onion, shaved cucumber, salmon caviar	\$26
Burratta, tomato salad, roasted beets, toasted sourdough	\$26
Romaine salad, cos lettuce, Scottsdale dry cure ham, parmesan, Caesar dressing, grilled chicken	\$32
Potato gnocchi, creamed spinach, oyster mushroom, pumpkin & peas, shaved Parmesan, truffle oil	\$30
Twice cooked duck leg, Gochujang paste, steamed Bao, house plum sauce, onion, cucumber, lettuce	\$34
Sauté of beef fillet, Bourguignon vegetables, Paris mash, red wine jus	\$36
Roasted miso & maple Ocean trout, fried broccolini, chilli vinegar, steamed rice	\$36
Grilled Porterhouse steak, mushroom sauce, choice of 1 side order	\$42
Grilled crown of Spatchcock, crispy legs, sautéed spinach, potato puree, Café de Paris butter sauce	\$36



Sides

\$10

Grilled butternut pumpkin wedge, miso, sesame, coriander

Cheese & onion mash, provolone, green onion

Honey roasted baby carrots, Persian Feta, pinenuts

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

