

## COLD STARTERS

OYSTERS served natural with lemon and mignonette GF 4 ea.

YELLOWFIN TUNA TARTARE with pickled nashi pear, sesame and soy 18

CRUDO OF COBIA, CORAL TROUT & SNAPPER with horseradish mayonnaise and cornichons GF 22

FOUR RAW TASTES OF THE SEA 27  
(see wait staff for details)

BEEF CARPACCIO with roquette, parmesan, grissini and lemon 18

## HOT STARTERS

TODAYS BAKED LOAF with whipped butter and dukkha 5

SOURDOUGH BRUSCHETTA with tomato, basil and goats cheese 12

LEMON & DILL CRUSTED REEF FISH with caper remoulade 21

LOCAL TIGER PRAWNS grilled with butter and tarragon GF 24

PORK BELLY with carrot puree, poached granny smith apple and cabernet jus GF 18

## SALADS & OTHER THINGS

HOUSE SALAD of dressed leaves, tomatoes, Spanish onion and snow peas GF 14

ROQUETTE CAPRESE with mozzarella, cherry tomatoes, balsamic vinegar and basil GF 16

TROPICAL MEDLEY of tablelands melons, prosciutto and feta GF 18

ROASTED VEGETABLE ROULADE with puff pastry, fennel, roquette and chevre 26

## PASTA

PRAWN, REEF FISH & SQUID LINGUINE aglio e olio with garlic, chilli & basil oil 30

WAGYU BEEF RAGU PAPPARDELLE with black olives and Grana Padano 29

## MAIN PLATES

MARKET CATCH OF THE DAY our wait staff will advise on today's fresh offering, MARKET PRICE

SOUTHERN BLUE MUSSELS steamed in white wine, tomato and saffron with toasted sourdough 32

WHOLE ROASTED SPATCHCOCK with garlic, herbs and seasonal vegetables GF 32

LINE CAUGHT CORAL TROUT with baby vegetables, herb salad and beurre noisette GF 42

LAMB CUTLETS with baby vegetables, artichoke puree and jus GF 38

BEEF BOURGUIGNON with pancetta and pureed potato GF 34

## FROM THE GRILL

Cape Grim in the far northwest corner of Tasmania, shaped by wild Southern Ocean swells, abundant rainfall and has the cleanest air in the world.

They nurture the finest quality cattle, without harming the pristine environment.

Raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavour – made by nature.

SIRLOIN MBS4-5 300g 39 Cape Grim, Tasmania

EYE FILLET 220g 42 Cape Grim, Tasmania

KOBE WAGYU RUMP 200g MS9 + 35

all steaks are served with condiments and a side of sauce; cabernet jus, spicy peppercorn or chimichurri

## SIDE DISHES

KIPFLER POTATOES sautéed with garlic and rosemary 10

ASPARAGUS AND GREEN BEANS with pancetta 12

BABY BROCCOLI with lemon and black pepper 10

RUSTIC CUT FRIES 8

SHOESTRING FRIES 8

Zinc requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering, we will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

15 % surcharge on public holidays

# Zinc.