

\$90 semi set menu

entrée

tasmanian beef cheek, *longford tasmania*
braised in mushroom broth with roast bone marrow, pickled daikon and herbs
or
crab souffle
tempura white anchovies, parsley and shallot salad with salsa verde

mains

terrace steak service
220g eye fillet, *cape grim northern tasmania*
tempura enoki mushrooms, grain or french mustard, wasabi mousse,
fresh lemon or red wine port jus

seafood taste
variations in seafood featuring:
local wasabi tempura prawns with lime dressed fennel and celery salad,
anchovy crumbed flash fried calamari, seafood arancini,
east coast oysters with crème fraîche and black caviar,
crisp pork grits and granny smith apple

all main courses are accompanied by seasonal greens and baby potatoes or french fries

dessert

chocolate plate
a combination of white, dark and milk featuring tia maria and
espresso brownie, spicy ganache, white chocolate fudge,
chocolate sable and grande cru chocolate sorbet

or
brûlée demitasse
white muscat and chamomile brûlée, roasted pine nut and
honey ice cream, quince, orange and clove confit

for after

terrace cheese
with quince, fresh fruit, toasted brioche and crackers