



TASTE OF TASMANIA SIX COURSE DEGUSTATION MENU

(Subject to change and seasonal variations)

TRIO OF BARILLA BAY OYSTERS

Tasman's 2004 Sparkling Cuvee or Barilla Bay Oyster Stout

SEARED SPRING BAY SCALLOPS

Seared Tasmanian Spring Bay Scallops on cauliflower puree with black truffle oil and snow pea leaves

Ninth Island 2004 Chardonnay (Tamar Valley, Tas)

TASMANIAN ATLANTIC SALMON FILLET

Grilled on cannellini bean topped with confit of fennel, artichoke and sundried tomato

Pipers Brook 2004 Estate Pinot Gris (Pipers Brook, Tas)

FLINDERS ISLAND LAMB FILLET

Barbequed with roasted rosemary & garlic potatoes with a rich lamb jus

Pipers Brook Estate 2003 Pinot Noir (Pipers Brook, Tas)

BLUE ROCK WALLABY PIE

Tasman's famous Flinder's Island Wallaby Pie. Baked in the dish then topped with flaky puff pastry. Comes with side of King Island mash

Ninth Island Tamar 2004 Cabernet (Tamar Valley, Tas)

TASMANIAN HERITAGE CHEESE SELECTION

Served with dried fruits

Spring Vale 2004 Louisa Botrytised Chardonnay (Cranbrook, Tas) or Ninth Island 2004 Riesling (Tamar Valley, Tas)