

<b>Ciabatta Bread</b>		
with extra virgin olive oil, pinot syrup and marinated olives		10.00
<b>Trio Of Dips</b>		
House made dips served with fresh ciabatta, lavosh, grissini and tortilla crisps		14.00
	<i>Chardonnay</i>	
<b>Hot Smoked Salmon Rilette</b>		
With pickled cucumber salad, tortilla crisps, lavosh, saffron aioli and lemon oil		18.00
	<i>Sauvignon Semillion</i>	
<b>Iron Pot Bay Vineyard Platter</b>		
A variety of fresh salads, smoked salmon, cured meats, local cheeses, marinated olives, dips, breads and crackers		68.00
	<i>Pinot Grigio</i>	
<b>Goats Cheese Waldorf Salad</b>		
Whipped local goats cheese, poached apple and celery salad with candied walnuts and Gerwertztraminer jelly		17.50
	<i>Sparkling</i>	
<b>King Prawn &amp; Tomato Bruschetta</b>		
Garlic, herb and chilli marinated tomatoes and prawns on toasted ciabatta with green olive tapenade and lemon oil		21.00
	<i>Rose</i>	
<b>Leek, Potato &amp; Swiss Cheese Tart</b>		
With shaved prosciutto, organic leaf salad and sweet pea cream		18.50
	<i>Sparkling</i>	
<b>Maple Glazed Tasmanian Salmon</b>		
With buttered native spinach, fresh vegetable pickles and béarnaise sauce		28.50
	<i>Gerwertztraminer</i>	
<b>Confit Duck Leg</b>		
With duck fat potatoes, sauted greens, roast pumpkin puree, hazelnut and a cherry and pinot jus		27.00
	<i>Pinot Meunier</i>	
<b>Grilled Lemon &amp; Herb Chicken</b>		
With baby carrot, cranberry and fetta salad, spiced dukkah and coriander yoghurt		23.50
	<i>Chardonnay</i>	
<b>Raspberry Ripple Parfait</b>		
With strawberry and rosewater Eton Mess and raspberry coulis		12.50
	<i>Rose</i>	
<b>Tiramisu...ish</b>		
Dark chocolate and espresso mousse, vanilla and marsala mascarpone, macadamia ice cream, chocolate sponge and spiced coffee syrup		12.50
	<i>Gerwertztraminer</i>	
<b>Tasmanian Cheese Plate</b>		
A selection of award winning local cheeses served with dried fruit compote, crackers and lavosh		31.50
	<i>Pinot Meunier</i>	