



try our tasting menu

\$95 per person | \$105 per person with cheese added
allow at least 2 hours | dietary options available

consider a wine pairing \$70

fig tart | textures of fig | sheep's labneh | celeriac | cacao nib crumb
with 2019 hurly burly **gewurztraminer** | east coast, tas

local fish ceviche | sheep's whey | fermented winter leaves | crab apple
with 2018 elsewhere **riesling** | glaziers bay, tas

east coast sea urchin on toast | brioche | burnt broccoli | fennel | radish
with 2019 utzinger **chardonnay** | legana, tas

doo town venison | beetroot | quince | radicchio | buckwheat
with 2021 quiet mutiny "venus rising" **syrah** | derwent valley, tas

lyndall farm lamb | braised witlof | burnt onion | parsnip
with 2019 pooley **cabernet merlot** | richmond, tas

brown butter & maple cremeux | butternut ice cream | brioche
with 2017 iron pot bay "primis" **iced sauvignon blanc/semillon** | rowella, tas

additional a la carte vegan & vegetarian options available

gf - gluten free df - dairy free v - vegetarian ve - vegan

* - indicates dietary option available

tasmanian black winter truffles are now in season

add a generous shaving on any entrée or main for \$15

smaller

p&j signature oysters (df) 20
four norfolk bay oysters | bacon jam | worcestershire mayo 'pearl'

fig tart (gf*, v, ve*) 24
textures of fig | sheep's labneh | celeriac | cacao nib crumb

local fish ceviche (gf, df) 26
sheep's whey | fermented winter leaves | crab apple | aloe & cucumber dressing

bruny island wallaby tartare (gf*, df, ve*) 27
classic garnishes | native saltbush | rye & molasses crostini

east coast sea urchin on toast 27
brioche | burnt broccoli | fennel | radish

twice cooked goats cheese souffle (v) 24
tongola curdy | candied quince | local leaves | raspberry & thyme vinaigrette

larger

potato & hazelnut gnocchi (gf, v, ve*) 32
huon potatoes | black garlic | cauliflower | roast vegetable jus

market fish (gf, v*) 38
kombu | chermoula | black rice | mustard seeds

lyndall farm lamb (gf, df) 44
braised witlof | burnt onion | parsnip

doo town venison (gf, df, ve*) 46
beetroot | quince | radicchio | buckwheat

tas ag co. wagyu cross beef 200g (gf) 60
tunnel hill mushrooms | mushroom ketchup | white polenta

sides

wilted brassicas | tongola curdy | green gazpacho dressing (gf, ve*) 11

salt 'n' vinegar 'chips' | twice cooked potatoes | duck fat mayo | pickles (gf, df, ve*) 11

pumpkin | spiced koji | ancient grains | curry leaves (gf, ve) 12