PEACOCK AND JONES

a taste of the island
peacock & jones tasting menu $100
consider a wine pairing $75

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east coast sea urchin on toast *scallop | burnt brassica | fennel | brioche*

*with 2015 **bream creek sparkling cuvee** | bream creek, tas*

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bruny island wallaby tartare *classic garnishes | saltbush | rye crostini*

sheep's labneh *green gazpacho | pickled carrot | sumac honey | currants*

*with 2021 **domaine simha "nature" pinot noir** | derwent valley, tas*

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steamed market fish *kombu | chermoula | black rice*

*with 2021 **utzinger fume blanc |** legana, tas*

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doo town venison *beetroot | quince | radicchio | buckwheat*

with salt & vinegar potatoes | duck fat mayo
& brussel sprouts | miso | toasted sesame | caramel

*with 2021 **quiet mutiny "venus rising" syrah |** derwent valley, tas*

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brown butter & maple crémeux *pumpkin marmalade | brioche crumb*

*with mv **freycinet sauvignon blanc botrytis |** east coast, tas*

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please also consider these additions:

*four pj signature norfolk bay oysters (to begin) | **20***
*tasmanian black winter truffle | **15***
*tasmanian cheese plate (to finish) | **20***

PEACOCK AND JONES

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pj signature oysters |
norfolk bay oysters | bacon jam | worcestershire pearl

east coast sea urchin on toast
scallop | burnt brassica | fennel | brioche

*with 2015 **bream creek sparkling cuvee** | bream creek, tas*

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bruny island wallaby tartare
classic garnishes | saltbush | rye crostini

sheep's labneh
green gazpacho | pickled carrot | sumac honey | currants

*with 2021 **domaine simha "nature" pinot noir** | derwent valley, tas*

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twice cooked goats curd souffle
tongola curdy | candied quince | raspberry vinaigrette

*with 2021 **utzinger fume blanc** | legana, tas*

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steamed market fish
kombu | chermoula | black rice

*with 2019 **sinapius close planted chardonnay** | pipers brook, tas*

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tasmanian ag. co. wagyu cross beef
tunnel hill mushrooms | white polenta | tasmanian truffle

with salt & vinegar potatoes | duck fat mayo
& brussel sprouts | miso | toasted sesame | caramel

*with 2018 **frogmore creek barbera** | coal river valley, tas*

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brown butter & maple crémeux
pumpkin marmalade | brioche crumb

*with mv **freycinet sauvignon blanc botrytis** | east coast, tas*

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tasmanian cheese plate
persian fig | quince | lavosh

*with **belgrove distillery heartwood cask rye whisky** | kempton, tas*