



JOSEF CHROMY
T A S M A N I A

2 courses \$80 | 3 courses \$95

OYSTERS

Tasmanian Pacific Oysters- with mignonette dressing - Half dozen \$28 - Dozen \$54
Josef Chromy NV Sparkling Cuvee

ENTRÉE

Headlam Farm asparagus risotto, truffled B&T mushrooms, wood grilled asparagus tips, pecorino,
Wouters's watercress (D)
2022 Josef Chromy Sauvignon Blanc

Wood grilled Tasmanian Octopus in North African spices, toasted pine nut cream, sugar snaps, shaved
kohlrabi, radish & soft herb salad (D,N)
2022 Josef Chromy Riesling

Grilled Rannoch Farm quail, parsnip & buttermilk sauce, braised leeks, spring peas, aromatic pickled
peaches (D)
2022 Josef Chromy Rose

Pepperberry cured ocean trout, fresh Shima wasabi, trout roe, roasted kumara in vierge dressing, wasabi
cream, Weston Farms paprika (D)
2023 Josef Chromy Pinot Gris

MAIN

Roasted market fish, poached lobster tail, sparkling velouté, saffron fregola, bbq spring onion, baby spinach,
verjuice (D, G)
2022 Josef Chromy Chardonnay

Wood grilled lamb rump, salsa verde, buttered cos lettuce, smoked potato, chives, white anchovy,
caperberries (D)
2022 Josef Chromy Pinot Noir

Miso & tahini roasted cauliflower, green apple puree, cauliflower couscous, preserved lemon, vino cotto (V)
2022 Josef Chromy Rose

Hot smoked Scottsdale pork collar, caramelised mango mustard, Tokyo turnips, broad beans, baby fennel,
pork jus (D)
2022 Josef Chromy Cabernet Merlot

SIDES – 12

Hickory smoked new season cherry tomatoes, fresh ricotta, basil, pangrattato (D,V,G)
Sweet & Sour capsicums, roasted eggplant crème, shallots, cashew, goats cheese (N,V)ééé

DESSERT

Chestnut mousse, Valrhona white chocolate creme, caramelised pear, ginger & brown butter crumb (D)
Josef Chromy NV Ruby Pinot

Hazelnut dacquoise – brandy apple, whipped mascarpone, rhubarb, kunzea ice cream (D,N)
2020 Josef Chromy SGR Delikāt Riesling

Choose from today's artisan cheeses, served with house made preserves, fruit, poppy seed lavosh
Additional cheese \$9 per piece