

Tasman

RESTAURANT

2 course \$55 per person

3 course \$65 per person

Entrée

Slow cooked pork belly with apple walnut salsa, watercress, mustard seed salad, lemon thyme apple puree (GF) (EF) (DF)

Hot smoked salmon with yuzu crème fraiche, pickled kohlrabi, rye dill pollen pangrattato (EF) (NF)

Tempura honey mushrooms with onion ponzu salsa, mirin, pink ginger soused vegetables (EF) (NF) (DF) (VG)

Main

Chargrilled chicken breast with carrot mustard seed cream, sautéed chestnuts, baby peas, crispy pancetta, and tarragon emulsion (GF)

Pan roasted salmon with shaved fennel, pear, quinoa, and pomegranate salad , with cider caramel vinaigrette (GF) (EF) (DF) (NF)

Pumpkin sage gnocchi with buffalo mozzarella, walnut and lemon gremolata (V)

Dessert

Petit four platter of,

Lemon meringue (NF)

Cherry chocolate royal (NF)

Berry cheesecake (NF)