JOSEF CHROMY
TASMANIA

2 courses $90 | 3 courses $110 | Minimum 2 courses per person

Tasmanian Pacific Oysters - with blood orange mignonette - Half dozen $34 - Dozen $62 (A)
Josef Chromy NV Sparkling Cuvee

ENTRÉE
Grassfed beef carpaccio, verjuice poached baby turnips, confit mushrooms, pinenuts, pecorino, white anchovy mayo, sunflower seed pesto (D,N)
2024 Pepik Pinot Noir

Grilled white asparagus, hand rolled garganelli pasta tossed with a tarragon butter sauce, organic rocket, white asparagus foam, Grandvewe cheese (D, G)
2025 Josef Chromy Riesling

Stargazer Gin cured & seared fish, roasted eggplant puree, sweet & sour capsicums, dill, roe, crème fraiche, sourdough croutons (D,G) (A)
2026 Josef Chromy Rosé

Grilled Rannoch Farm quail with a brown butter & koji glaze, charred pear, radicchio, grapes, hazelnuts, preserved lemon, sage (N)
2024 Pepik Chardonnay

MAIN
Wood grilled market fish, rasel el hanout octopus, truffled broccoli veloute, greens, horseradish crisp, seasonal pickles (D, G) (A)
2025 Josef Chromy Chardonnay

Wood grilled Cressy Lamb rump, roasted baby fennel, pernod & fennel cream, olives, buttered spinach, fermented chilli dressing (D)
2025 Josef Chromy "Foray" Syrah

Miso glazed Elphin grove celeriac, seed crust, spring peas & herbs, pecan noisette, lentils, spiced nut creme, spring onion oil (V, N)
2025 Josef Chromy Chardonnay

Scottsdale pork fillet, wrapped in a pork & chestnut farce, pancetta, saute B&T mushrooms, red cabbage Sauerkraut, cauliflower, bramble compote (N)
2025 Josef Chromy Pinot Noir

SIDES – 16
Crispy chat potatoes, macadamia pesto, crème fraiche, toasted seeds (V, D, N)

Seven Springs salad, oak leaf lettuce, apple, beetroot, pickled radish, Tongola goats curd, merlot vinaigrette (V,D)

DESSERT
Anvers dark chocolate & whiskey mousse, buckwheat chocolate tuile, ginger crème fraiche, stout ice cream (D, G)

Basque cheesecake semifreddo, honey cremeux, roasted strawberries, lemon, honeycomb (D)

Choose from today's artisan cheeses, served with house made preserves, fruit, nuts, poppy seed lavosh
**Additional cheese $12 per piece*

We use all Australian-sourced seafood
V – VEGETARIAN, D – CONTAINS DAIRY, G – CONTAINS GLUTEN, N – CONTAINS NUTS
A SURCHARGE OF 10% APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS
PLEASE NOTE WE DO NOT PROCESS ITEMISED PAYMENTS