

VERGE

STARTERS

Baked Mt Zero Olives

Garden grown herbs. (v) 14

House Baked Focaccia

Tasman salted table butter, foraged sea fern
(vgo, nf) 16

Pacific Oysters - Freycinet Peninsula

- Natural with sherry mignonette. (gf, df, nf) 30
- Tempura fried w/ remoulade sauce. (nf, df) 35

Roasted Tasmanian Carrots

Toasted buckwheat, parmesan,
honeyed tarator. (gf, nf) 28

House Dish

Chef prepared special. (Market Price)

MAINS

Flame Grilled Eggplant

Red pepper salsa, white bean hummus,
tomato leaf. (gf, df, nf, vgn) 52

Harissa Chicken Breast

Freekeh tabbouleh, citrus labneh,
pomegranate (nf) 52

Cape Grim Steak

Smashed potatoes, beef jus,
roasted cherry. (gf, nf) 70

Market Fish

Beurre blanc, roasted fennel,
garden greens.(gf, nf) 65

House Pasta

Chef prepared special (nf) 52

SIDES

Fresh Cucumber

Spiced tzatziki, garden grown herbs
(nf, gf, v) 18

Mixed Salad

Market greens, Tasmanian olive oil 16

Chargrilled Broccolini

Chilli vinegar, almond (df, v, gf) 18

Parmesan Fries

Truffle oil, remoulade mayo (nf, gf) 16

DESSERTS

Stone Fruit Medley

Seasonal fruits, honeyed wine syrup,
biscuit crumble (nf) 24

Fig and Chocolate Tarte Tatin

Baked pastry, mascarpone,
organic chocolate (nf) 28

Strawberry Eton Mess

Baked meringue, Tasmanian ice cream,
sour cherry jam (gf, nf) 26

(gf) gluten free • (gfo) gluten free option
(v) vegetarian • (vgn) vegan • (vgo) vegan option
(nf) nut free

Please note: 1.8% surcharge on credit cards.
15% surcharge on public holidays

RESTAURANT & LOUNGE BAR