

A LA CARTE

Oysters, lemon & shallots 7 each

Smoked white fish, potato hash, saltbush 9

Cured ocean trout tartlet, goat cheese, wasabi, spring peas 12

Duck liver mousse, choux, crispy duck confit, rhubarb 12

Woodoven roasted pumpkin bread & butter 5

Broadbean dip, baby zucchini, za'atar, crackers 14

Burrata, smoked tomato jam, pollen 28

Jerusalem artichoke tart, pinenut, extra virgin olive oil 28

Sea Bream tartare, cucumber, fig oil, nori 31

Southern calamari, red pepper, spiced almond 30

Beetroot cooked in coals, cashew butter, blueberries, grains 32

Hand cut Tagliatelle, citrus butter, golden trout roe 36

Swordfish, raisins, pinenuts, pickled onion 47

Market fish fillet, clams, fennel, 'nduja butter MP

Tasmanian lamb saddle, nettle, smoked eggplant, zucchini 55

Cape grim MS4 sirloin, turnip, cafe de Paris sauce 60

Smoked carrots, dukkah, dried chilli 17

Soft leaves, radish, dill, green goddess 14

Chips, fermented chilli aioli 12

Daily tart, soft cream 16

Whipped white chocolate, strawberry, meringue 19

Dark chocolate mousse, salted jersey milk caramel, cocoa crumb 19

Cheese, 22 / 28 / 34 / 40

Daily cheese selection, lavosh & honey comb

Pyengana, Cheddar

Pyengana, St Columba Blue

Bay Of Fires, Sloop Rock Gold

Long Paddock, Driftwood

{ FEASTING MENU, 105PP }

EXPRESS LUNCH

{ AVAILABLE FRI-SUN }

Two courses \$59

Three courses \$69

First Course

*Sea Bream tartare,
cucumber, fig, oil, nori*

*Beetroots cooked in
coals, cashew butter,
blueberries, grains*

Second Course

*Swordfish, raisins,
pinenuts, pickled onion*

*Tasmanian lamb
saddle, nettle, smoked
eggplant, zucchini*

Third Course

Daily tart, soft cream

*Dark chocolate mousse,
salted jersey milk caramel,
cocoa crumb*

PRINCE
DINING
ROOM

10% SURCHARGE APPLIES ON WEEKENDS
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS
1% SURCHARGE VISA & MASTERCARD, 1.5% SURCHARGE AMEX

OCTOBER, 2023

BOOZE FREE

Amalfi Spritz, 16

Lyre's Bitter aperitif, soda, booze-free sparkling wine, grapefruit

Elderflower Fizz, 16

Elderflower, lime, Lyre's London Dry, eggwhite, mint

Light and Stormy, 16

Lyre's White Cane, lime, agave, Long Rays dark soda

No-groni, 16

Lyre's Bitter, Rosso and London Dry blend, orange

Heaps Normal Quiet XPA, 10

COCKTAILS

Bitter strawberry sage spritz, 21

Strawberry infused bitter amaro blend, sage, prosecco

Honeyed bramble, 23

Australian gin, citrus, honey, blackberry verjus

Fig Jam Margarita, 23

Aged tequila, burnt spices, fig jam, citrus

Sour #43, 23

Licor 43, aged rum, Valencia orange, almond, lemon, eggwhite, thyme

Burnt Orange Highball, 23

Whisky, oloroso sherry, burnt orange essence, Long Rays dark soda

Black Manhattan, 23

Bourbon, Averna, orange bitters

{ CLASSICS, ON REQUEST }

BEERS & CIDER

Estrella Damm, 12

Trumer Pils, 13

Little Creatures 'Roger's Beer' Mid-Strength Amber Ale, 11