



Share Plates

Cheese Board

A fine selection of Tasmanian Cheeses, house made pasta, Tasman sea salt crackers and an assortment of condiments GF/O V \$ 35.00

Flora's Charcuteries plate

A selection of house made pickled vegetables, marinated olives with an assortment of cured meats, local cheeses, bread & crackers GF/O \$ 50.00

Trio of Dips & Bread

A selection of house made dips, served with our house bread \$ 18.00

Entrée

Fresh Melshell Oysters

Natural 1/2 dozen \$ 20.00 Dozen GF \$ 34.00

Craigie Knowe Sparkling Rosé and apple cider mignonette 1/2 dozen \$ 25.00 Dozen GF \$ 45.00

Citrus cured Salmon

Citrus cured salmon with grape vinegarette & chilli oil served with bread crackers GF/O \$ 24.00

Miso Eggplant & Crunchy Tofu

Charred Eggplant with a Miso Sauce and crunchy Tofu \$ 20.00

Beef Tartar

With onion confit, Shallot & chives, parmesan & Crostini \$ 24.00

Potato Terrine

Roasted potato in a mascarpone & chive Sauce GF, V, \$ 20.00

Mains

Blue Eye Trevalla

Served on carrot puree, pickled carrot & lemon Almond sauce GF \$ 34.00

Maharashtra Indian Lamb curry

Medium spiced central Indian curry with Craigie Knowe lamb served with rice, papadums and a side of yoghurt if requested. An original Indian recipe GF \$ 32.00

Cape Grim Hanger Steak served medium rare

Served with caramelised onion puree red wine & sherry reduction \$ 39.00

Lamb Shank,

Mixed Salad pickles and Truffle Pomme Pureé. GF \$ 28.00

Sides

Truffle pomme pureé, smoked potato & crispy bacon \$ 13.00

Sautee vegetables fresh from the Craigie Knowe garden \$ 10.00

Garden salad \$ 10.00

Craigie Knowe

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