



Specials

Oysters

With espume miso cream and lemon confit 1/2 Dozen \$20

Scallops Carpaccio

Cream of avocado and confit glasswort, lemon basil pearls \$21

Goats cheese Pana Cotta

With smoked duck crisps & macadamia nuts \$16

Tasmanian Sea Perch

On a bed of wilted kale and carrot mousseline, saffron infused mussel juice and chorizo crisps \$30

Tasmanian Wagyu Beef Tartare

Fetta crumble and truffle mayonnaise, Craigie Knowe Pinot Gris, lemon myrtle and Tasmanian pepper pearls. \$18

Craigie Knowe Lamb Tourte

With cream of Paris mushroom on a bed of potato truffle mousseline \$21

Tripple truffle chocolate

70% chocolate mousse, tuille and truffle oil, with macadamia nut nougatine and red wine reduction 15.00

Craigie Knowe

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Menu

Mise en bouche

Oysters with Miso Espume / confit lemon / salicorn

Craigie Knowe Pinot Gris 2023 \$38

Calamari

Fresh caught Schouten Island Calamari / French aioli / chorizo

Craigie Knowe Rose 2024 \$40

Tasmanian Wagyu Beef Tartare

Lemon myrtle mayonnaise / native pepper Pinot Noir pearls / smoked goats cheese

Craigie Knowe Cabernet Merlot \$45.00

Craigie Knowe Lamb Tourte

With cream of Paris mushroom on a bed of potato truffle mousseline

Craigie Knowe White label Pinot Noir 2024 \$40

Line Caught Fresh Fish

Cider cream / sweet potato mousseline / confit leeks / brioche crumble

Craigie Knowe Estate Riesling \$ 40.00

Cheese

Truffle Brie / macadamia nuts / garden salad

Craigie Knowe Estate Cabernet Sauvignon 2015 \$125.00

Vanilla Parfait

Raspberry gel / lemon curd / cookie crumble

Craigie Knowe Sparkling Rosé 2022 \$55

Created by Stephen Kean

Please advise dietaries by Thursday prior.

Craigie Knowe

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