



Entrée

Schouten Island Calamari

Fresh Schouten Island calamari / pan seared / lemon myrtle aioli / Chorizo GF/LF \$26.00

East Coast Blue Fin Tuna Takitki

East Coast Blue Fin Tuna / avocado / citrus, espuma coconut cream
Soy Ginger GF O/LF O \$28.00

Craigie Knowe Watermelon Gaspacio

Goats cheese crumb / cantaloupe tartare / pumpkin seeds / smoked duck crisps
Olive Oil G/F / VO \$21.00

Beetroot Caparcio

Fresh goats cheese / walnuts / cured rainbow trout / zesty mustard cream
Fraichè G/F VO \$25.00

Mains

Local Line caught Fish

Fresh line caught / eggplant mousseline / saffron infused mussel cream /
chorizo chips G/F \$39.00

Cape Grim Beef Cheeks

Slow cooked 8 hours / sticky yakatori sauce / "The Good 4 Mile Creek oyster Mushrooms / greens /
Cauliflower cream / fire roasted red peppers GF O \$38.00

Craigie Knowe Lamb Torte

Slow cooked lamb / truffle infused potato puree / baby spinach / Pinot Noir Jus
Crème du Paris \$36.00

Dry Aged Duck Breast

Dry aged duck breast / sweet potato puree / , Craigie Knowe Cabernet Merlot red wine
reduction G/F \$39.00

Vegetarian Parmigiana

Egg plant / Tomato / zucchini / sweet potato / Capsicum / cheese or tofu / pine nuts and lime yoghurt
G/F V VE/O \$34.00

We offer children's portions of this menu at 50% of the above prices

Dessert

Summer Pavlova

White chocolate ganache / basil / Craigie Knowe Garden and seasonal fruits /
Tasmanian pepper berry V \$17.00

Tasmanian Honey with Raspberry

Tasmanian Manuka honey / biscotti / raspberry lemon myrtle mousse / wattle seed
yoghurt parfait / rosé gelée V \$16.00

Yoghurt Chiboust

Mango & Passionfruit granita / beetroot powder GFO \$16.00

Caramel Parfait

Salt Butter caramel parfait with nougatine brittle V \$16.00

Sides on next page



Share Plates

Cheese Board

A fine selection of Tasmanian Cheeses, house made paste, Tasman sea salt crackers and an assortment of condiments

GFO / V

\$ 25.00pp

Flora's Charcuteries plate

A selection of house made pickled vegetables, marinated olives with an assortment of cured meats, local cheeses, bread & crackers

GFO

\$ 30.00pp

Oysters

Natural	1/2 Dozen	\$20.00	GF / LF	Dozen	\$35.00
Miso Cream espuma confit lemon	1/2 Dozen	\$25.00		Dozen	\$45.00
Pickled Salicorn	1/2 Dozen	\$25.00	GF / LF	Dozen	\$45.00
With flying fish roe	1/2 Dozen	\$25.00	GF / LF	Dozen	\$45.00
Lump fish caviar	1/2 Dozen	\$25.00	GF / LF	Dozen	\$45.00
Wakame Tartare	1/2 Dozen	\$25.00	GF / LF	Dozen	\$45.00
Mix & Match 1 of each or 2 of each	1/2 Dozen	\$25.00		Dozen	\$45.00

Specials

See Specials board

Mini Degustation Menu

Choose 1 entrée, 1 main and 1 dessert from the menu & specials board and indulge.

\$70.00pp

Sides

Baby potato / lemon / rosemary garlic / Tasman Sea Salt Flakes

\$15.00

Craigie Knowe salad compose

\$14.00

Craigie Knowe

Craigie Knowe