



MAINS

Creating a fusion between Australian native flavours & fresh regional produce

Bultarra saltbush Lamb served on baby spinach, dauphinoise potato red wine jus & topped with thyme and saltbush butter

Chargrilled kangaroo fillet served on a potato puree Tasmanian pepper berry lavosh balsamic vinegar & muntries berry jus

Roasted emu fan fillet wrapped in prosciutto served on yam puree caramelised shallots & wild hibiscus flower jus

Oven baked duck breast, saltbush, crumbed potato, nectarine & Davidson plum compote

Fillet of Tasmanian salmon hot smoked with Jarrah & served on a stir fry of water spinach & scallops, ribboned by aniseed myrtle & tomato oil

Our Vegetarian Dishes are selected daily—please ask your waiter for details

Eye fillet, 300g, served on baby spinach, dauphinoise potato red wine jus & topped with thyme & coastal saltbush butter

Porterhouse, 300g, served on baby spinach, dauphinoise potato red wine jus & topped with thyme & coastal saltbush butter

"Tjanabi is proud to support Beef produced by Gippsland Enviromeat, produced by a small number of Gippsland farmers, accredited against strict environmental standards. Gippsland Enviromeat is grass fed, MSA tested for tenderness & is free from artificial hormones."