



TASTING PLATES

Our specially designed tasters are made to share

Select from the following

Quail eggs marinated in native salsa Verde with white anchovies

House made duck liver, brandy and pepper leaf pate with melba toast

Crocodile Escabech – crocodile tail fillet in a Spanish marinade

Pork Rabbit loin and duck neck terrine muntrie and apple chutney

Calamari braised in beer, capsicum and dorrigo pepper

Local olives marinated in lemon and native pepper leaf

Vegetarian spring rolls with mango and finger lime chutney

Kangaroo chorizo with tomato and Tasmanian pepper relish

Four Selections Six Selections Eight Selections

\$20

\$28

\$35