

# THE PLANTATION RESTAURANT

## BREAD

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<b>Duo of Dips</b>	8
chef's special dips served with grilled pita	
<b>Crusty Bread</b>	7
accompanied by our own blend of egyptian dukkah spice and garlic infused olive oil	
<b>Plantation Bruschetta</b>	9
diced medley of tomato, spanish onion, fresh basil and olive oil, served a top of charred turkish bread, finished with balsamic crème and fresh rocket	

## SALAD

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<b>Rocket &amp; Pear</b>	E 9
served with freshly shaved pecorino bean sprouts and apple vinegar dressing	
<b>Citrus</b>	E 8
orange & lychee segments, tomato, cucumber and tropical citrus dressing a top of seasonal salad greens	
<b>Tuna &amp; Cherry Tomato</b>	M 18
tossed with green beans, parmesan and rocket salad set on creamy mustard seed potatoes	
<b>Mediterranean Lamb</b>	M 22
charred fillets served with garden vegetables, kalamata olives, garlic pita and yogurt dressing	

## ENTRÉE

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<b>Soup</b>	7
butternut pumpkin and herbs served with a freshly baked dinner roll	
<b>Sesame Tuna</b>	16
seared yellow fin tuna served with wasabi custard and crispy noodle salad	
<b>Grilled Eggplant</b>	14
lightly seasoned, layered with tomato jam, buffalo mozzarella and olive tapenade	
<b>Crispy Pork Belly &amp; Seared Scallop</b>	16
perfectly matched, garnished with vanilla-infused olive oil and sticky five spice sauce	
<b>Duck Four Ways</b>	18
a delectable sampler consisting of cognac breast fillet with coconut rice, plumberry shank, mousse cocktail, and wonton in natural broth	
<b>Live Mussels</b>	15
direct from the icy cold waters of tasmania, steamed in a light green curry sauce, served with jasmine rice and shallots	

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## MAIN

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<b>Chef's Signature</b>	33
crab and avocado chicken roulade set with half blue swimmer crab, wild rice pilaf and baby bok choy finished with roasted capsicum velouté	
<b>Char-Grilled Eye Fillet (200g)</b>	31
resting on kumera mash with baked field mushrooms, steamed greens and red wine jus	
<b>Grain-fed Rib-Eye (300g)</b>	35
served with pumpkin and sage gratin, broccolini, sambuca peppercorn sauce and caramelized baby onions	
<b>Lamb Shank</b>	29
slow-cooked resting on creamy garlic mash served with beetroot coulis, steamed greens and port wine jus	
<b>Herb Crusted Wild Barramundi</b>	30
baked barramundi with a pistachio herb crust served with tropical potato salad and mango green peppercorn sauce	
<b>Seafood Bouillabaisse</b>	32
local barramundi (150g), 3 prawns, 4 mussels, 3 scallops and honey bug gently simmered in a light tomato broth matched with garlic croutons and rouille	
<b>Noodle Stir-fry</b>	24.5
crispy pork <u>OR</u> tofu, wok-fried with Asian vegetables, fresh lime, a touch of chili and a unique sesame seed sauce	

## RISOTTO

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<b>Prawn &amp; Fennel</b>	E 19
touched with a hint of chili finished in a saffron cream	
<b>Wild Mushroom</b>	E 18
prepared in the traditional way, drizzled with black truffle oil and shaved pecorino	

## PASTA

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<b>Gnocchi</b>	E 17	M 23
house-made with sweet potatoes bound through a rich Napoletana sauce topped with wild rocket, buffalo mozzarella and basil olive oil		
<b>Ravioli</b>	E 18	M 24
handmade kangaroo dumplings drizzled with baby beet essence, creamy feta cheese and sautéed field mushrooms		

## SIDES

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<b>Beer Battered Chips</b> with tomato chutney	7
<b>Steamed Vegetables</b>	6
<b>Kumera Mash</b>	6
<b>Coconut Rice Pilaf</b>	5

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## HOT ROCK MENU

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<b>Juicy Beef Tenderloin</b>	32
a beef fillet served with a selection of dipping sauces, roasted chat potatoes, green vegetables and a fresh salad	
<b>Reef Beef</b>	36
a beef fillet served with crystal bay prawns, selections of dipping sauces, roasted chat potatoes, green vegetables and a fresh salad	
<b>Fish – Barramundi</b>	30
wild caught local barramundi served with a selection of dipping sauces, roasted chat potatoes, green vegetables and a fresh salad	
<b>Ocean Rock</b>	45
a seafood medley of local reef fish, crystal bay prawns, Tasmanian mussels, scallops and honey bugs served with a selection of dipping sauces, roasted chat potatoes, green vegetables and a fresh salad	
<b>Aussie Rock</b>	36
a selection of kangaroo fillet, emu and barramundi served with tomato jam, native Australian pepper and beetroot coulis, accompanied by roasted potatoes, green vegetables and a fresh salad	
<b>Vegetarian Hot Rock</b>	28
Organic tofu with an assortment of vegetables served with a selection of dipping sauces, roasted chat potatoes, green vegetables and a fresh salad	



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## DESSERTS

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<b>Sorbet Collection</b> chocolate, tropical, wild berry sorbet served in a flaked almond tuille	13
<b>Melting Moments</b> Britanny shortbread topped with a vanilla crème brûlée, placed on crushed strawberries and topped with a strawberry ice cream chocolate ball	14
<b>White Chocolate and Coconut Parfait</b> a frozen white chocolate and coconut parfait, surrounded by a delicious pineapple caramel compote and topped with crispy pineapple fans	14
<b>The Flavour of the North</b> mango tartlet with a three layer jelly (pineapple, strawberry, mango wine), tropical sorbet and pawpaw and kiwi fruit salsa	14
<b>Chocolate Degustation</b> a smooth and creamy tart, very light mousse, rich sorbet served with a valhrona chocolate sauce	14
<b>Pears Vacherin</b> French meringue enclosed in a soothing pear sorbet balanced delicately on a delicious crunchy chocolate biscuit	14
<b>The Plantation Cheese Plate</b> a creation of beautiful cheeses served with water crackers, fig and port terrine and fresh fruit	17.5

