THE SOURCE

RESTAURANT

OYSTERS – 25/ 50
Pacific oysters, apple, bay leaf, wasabi mayo, seaweed vinegar

TRUFFLE CHEESE TOASTIE – 26
Brioche, comté, Tasmanian summer truffle

WALLABY TARTARE – 28
Wild harvested Tasmanian wallaby, cornichons, capers, egg yolk, tabasco, pommes frites, garlic & anchovy aioli

WOODFIRED PEPPERS – 28
Roast peppers, charred padron, parmesan custard, lentils, roast tomato & caper vinaigrette, olive, nasturtium, grissini

SEAFOOD SALAD – 32
Olive oil poached local line caught fish, pippies, radish, green olive, pink eyes, crème fraiche, caviar, dill, chardonnay & vermouth dressing, rye crostini, seaweed

MOULES FRITES – 28
Spring bay mussels, saffron & pernod butter, garlic mayo, pommes frites, wild fennel & lemon salt

SOUFFLE – 26
Tongola goat curd & comté, walnut, green olive & lemon salsa, seasonal herb salad

CAULIFLOWER – 25
Fried buttermilk cauliflower, almond cream, tahini dressing, burnt honey & pomegranate, wild rice & garlic crisps, sesame seed

ROAST CARROT ESCABECHE – 26
Roast carrots, goat curd, currants, pine nuts, grappa, olive oil, parsley, orange, fennel

LINGUINI – 32
King prawn, nut brown sage butter, koji pumpkin, wakame

ANCIENT GRAIN RISOTTO – 28
Rye, barley & freekeh risotto, roast wild mushrooms, burnt onion & fino broth, thyme, soft egg, caramelized eschallots, fermented garlic, taleggio, salt bush, sourdough pangritata

HONEY VEGETABLES – 32
Chardonnay & honey roast baby root vegetables, mount zero chickpeas, hazelnut dukkha, lemon pith, roast vegetable broth, vine leaf, medjool dates

PAN ROAST FISH – 44
Local line caught fish, seared scallops, saffron & curry spiced broth, confit tomatoes, soured onion, sweet corn, pickled basil

VENISON – 46
Wild harvest South Australian venison, baby beetroot, cherry, blackberry, mountain pepper, parsnip

SIDES

Paris mash – 14
Creamy mashed potato

DESSERTS

GINGER TORTE – 16
Ginger & parsnip cake, miso caramel, date & orange ice cream, sesame tuile

PANNA COTTA – 16
White chocolate panna cotta, lemon sorbet, whipped kaffir lime, caramelised black rice, grapefruit.

3 Cheese plate, lavosh, quince – 32

Chocolate & Whiskey Truffle – 4.5

THE SOURCE
RESTAURANT

WINE

2016 Moorilla Extra Brut – 16/80
2016 Moorilla Extra Brut Rosé – 16/80
2019 Pooley Gewürztraminer – 12/60
2019 Moorilla Muse Riesling – 14/70
2019 Moorilla Muse Chardonnay – 14/70
2018 Kir-Yianni 'L'Espirit du Lac' Rosé – 13/65
2017 Moorilla Muse Pinot Noir – 18/90
2016 Domaine A Pinot Noir – 25/125
2016 Moorilla Muse Syrah – 16/80
2016 Moorilla Muse Cabernets – 10/50
2015 Domaine A Petit a – 13/65
2011 Domaine A Cabernets – 37/185

BEER & CIDER

Moo Brew Pale Ale – 10
Moo Brew Pilsner – 10
Moo Brew Dark Ale – 10
Moo Brew Tassie Lager – 9
Moo Brew Session Ale 3.5% – 8
Willie Smiths Traditional Cider – 10

COCKTAILS

Local Punches – 18
Punch & ladle vermouth, bitter curacao, verjus, cucumber

Apple Pie - 21
Charles Oates overproof brandy, apple, pear, clarified milk

ZERO PROOF

The Source Collins – 12
apple, ginger, lime

Tasmanian juice press – 9
Seasonal juice selection

Public Holidays incur a 7.5% surcharge