

# THE SOURCE

## RESTAURANT

### OYSTERS – 25/ 50

Pacific oysters, cider & seaweed vinegar mignonette

### GNOCCO FRITTO – 18

Parmesan custard, salsa verde, guindilla peppers, cuca anchovy

### WALLABY TARTARE – 28

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

### GREEN TEA – 26

Spring greens, mole verde, avocado, goat curd, honeydew, mezcal gazpacho

### SPICED EGGPLANT – 28

Spiced eggplant, saffron & fino roast fennel, manchego cream, green olives, roast tomato broth, grissini

### 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

### CANDY CARROTS – 26

Candy carrots, mead, ruby grapefruit, vanduvan, curry butter, goat curd, roast hazelnut praline

### TEA EGGS – 26

Roast shitake & king oyster mushrooms, XO, burnt onion, tea eggs, black barley, master stock, black vinegar, greens

### LINGUINI – 26

Linguini, smoked asparagus, egg yolk, parmesan snow, basil oil

### SPICED RED WINE RISOTTO – 42

Spiced red wine & gorgonzola risotto, roast chestnuts, shallots, winter greens, truffle

### SEAFOOD 'NDUJA – 44

Pan roast bay fish, calamari, shellfish, scallops, white beans, chilli, 'nduja spices

Locally caught sustainable selection, changes with availability

### WALLABY FILLET – 42

Red wine & koji seared wild harvested Tasmanian wallaby, caramelised winter vegetables, radicchio, lentil, black garlic

### VENISON – 46

Wild harvested NSW venison, vanilla parsnip, apple sherbet, olive & almond liquorice, mustard fruit, jus

## SIDES

Paris mash – 14

Brussel salad – 14

## DESSERTS

### MILLE FEUILLE – 16

Hazelnut & chocolate mille feuille, chocolate & Frangelico ice cream, lime butterscotch, caramel hazelnuts

### TORTE – 16

Carrot & mascarpone torte, orange gel, lemoncello, yoghurt sorbet, walnuts, carrot jam

3 Cheese plate, lavosh, quince – 32

Chocolate & Whiskey Truffle – 4.5

# THE SOURCE

RESTAURANT

## WINE

- 2015 Moorilla Extra Brut – 15/75
- 2019 Moorilla Praxis Sparkling Riesling – 10/50
- 2015 Moorilla Extra Brut Rosé – 15/75
- 2019 Pooley Gewürztraminer – 12/60
- 2018 Moorilla Muse Riesling – 13/65
- 2019 Moorilla Muse Pinot Gris – 11/55
- 2018 Moorilla Muse Chardonnay – 13/65
- 2021 Stoney Vineyard Rosé – 13/65
- 2019 Meadowbank Nouveau Pinot Syrah – 13/65
- 2016 Moorilla Muse Pinot Noir – 18/90
- 2015 Domaine A Pinot Noir – 25/125
- 2016 Moorilla Muse Syrah – 18/90
- 2015 Moorilla Muse Cabernets – 14/70
- 2014 Domaine A Petit a – 13/65
- 2011 Domaine A Cabernets – 37/185
- 2018 Pressing Matters R139 Riesling – 11/62

## BEER & CIDER

- Moo Brew Pale Ale – 9
- Moo Brew Pilsner – 9
- Moo Brew Dark Ale – 9
- Moo Brew Single Hop – 10
- Moo Brew Session Ale 3.5% – 8
- Willie Smiths Traditional Cider – 9

## COCKTAILS

- X+ Mini Martini – 10  
Gin, lemon verbena, verjus, vermouth, saline
- X+ Mini Manhattan – 10  
Rye, luxardo maraschino, vermouth, bitters
- Bush berry on Bourbon Street – 20  
Bourbon, Tasmanian bush berry vermouth, coffee, absinth
- Serene Mistelle - 16  
Gin, rhubi mistelle, verjus, fermented lime

## ZERO PROOF

- The Source Collins – 12  
apple, ginger, lime
- Tasmanian juice press** – 9  
Seasonal juice selection

