

**PROSPECT
HOUSE**



**P R I V A T E
H O T E L**

Dining 'In' Best of Menu

4 courses + amuse bouche \$90pp

Add matched wines for \$60pp

All bookings for July 3 and 4 to include a complimentary glass of Tasmanian Sparkling on arrival

House-made bread & butter

Amuse bouche (duck terrine with mustard fruits)

Caramelised onion, spinach & blue cheese tartlet, pickled pear, wild rocket

Tasmanian seafood chowder, toasted baguette, dill and chive butter

Cape Grim yearling eye fillet char grilled medium rare, café de Paris butter, celeriac and potato pave, French beans

Lemon curd, pepperberry meringue, toasted coconut cream

To reserve your table for the 3rd or 4th of July email reservations@prospecthouseprivatehotel.com.au with your name, preferred booking time (6pm-7.30pm), number of guests and any dietary requirements.