

PROSPECT HOUSE



PRIVATE
HOTEL

\$85pp

Seating time is at 6.45pm with first course served 7pm.

Hotel guests who are light eaters or wish to dine on multiple nights are encouraged to contact the team to discuss dining options.

Dietaries and preferences are required with at least 24 hours' notice.

Prospect House Menu (SAMPLE)

Executive Chef Kurstin Berriman

House baked bread with cultured butter

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*Seared Bass Strait scallop, pickled watermelon rind,
seaweed & sesame*

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*Sugar cured yearling beef fillet, pickled citrus,
brioche, fennel, mustard salt*

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*Tasmanian seafood dumpling, ponzu broth,
smoked tuna*

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*Sage & onion stuffed Rannoch farm quail,
peas a la francaise*

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Huon Valley apple, caramel, yoghurt

Cheese (additional) \$10ea

Berry's Creek Riverine blue

Buche d'Affinois double cream brie

Pyengana Reserve cloth matured cheddar

All cheeses served with walnut bread, cumin seed wafers and mustard fruits