



choice menu - 3 courses for 70.00

to start

scottsdale free range twice cooked pork belly, angel hair chilli,
coconut rice cake, bok choy, chilli caramel sauce

pan fried tasmanian truffle mushrooms, garlic cream sauce,
saffron arancini, baby spinach, aged pecorino *gfo*

the astor seafood chowder; rich & creamy with
fresh tasmanian seafood, manna sourdough

main plate

huon salmon fillet, mixed grain salad, saffron yoghurt mayo,
barrel aged balsamic gel, caramelised lemon *gfo*

grilled wild clover lamb rump, minted smashed baby peas,
white bean skordalia, balsamic & blackberry sauce *gf*

duck confit, steamed black rice & greens, warm spiced pear,
black vinegar, garlic & ginger sticky sauce *gf*

to finish

belgium chocolate moelleux, turkish delight ice cream
(a soft centred belgium dark chocolate pudding)
(cooking time 10 minutes)

trio of tasmanian fruit sorbet and a vanilla biscuit *gfo*

duo of tasmanian cheeses, fruit paste & crisp breads *gfo*

gf - gluten free option gfo - gluten free option