

## Lunch Menu

<b>Tasmanian Natural Oysters</b>	<b>18 half doz</b>
Natural with lemon	<b>36 doz</b>
Sparkling Riesling & elderflower mojito	
Soy, ginger, lime	
<b>Pigeon Whole Sourdough Bread</b>	<b>3.5</b>
with extra virgin olive oil	
<b>Mount Zero Mixed Olives</b>	<b>12</b>
<b>The Day's Soup with sourdough bread</b>	<b>14</b>
<b>Chorizo, Black Olive &amp; Pecorino Jaffle</b>	<b>17</b>
green olive tapenade	
<b>God's Mezze Plate</b>	<b>24</b>
hummus, baba ghanoush, almond tarator, pickled vegetables, puffed wild rice za'atar, merguez spice chickpeas, flatbread	
<i>Add extra flatbread/gf bread</i>	<b>2</b>
<b>Glazed Baby Beets</b>	<b>24</b>
warm vincotto glazed baby beetroots, salsa verde, lentils, goat cheese, honey walnuts, beetroot gel	
<b>Confit Tuna Nicoise Salad</b>	<b>28</b>
confit tuna, kipfler potato, poached egg, charred cos, green beans, tomato, olive	
<b>Slow Cooked Beef Cheek</b>	<b>28</b>
Pedro Ximenez braised slow cooked beef cheek, Jerusalem artichoke, baby carrot, baby beets, herb salad	
<b>Winebar's Charcuterie Plate</b>	<b>34</b>
venison & mountain pepper terrine, sherry parfait, jamón, duck leg & pork jowl rillettes	
<i>Add extra bread/gf bread</i>	<b>2</b>

# Cheese Menu

1 cheese 14

2 cheese 22

3 cheese 30

4 cheese 36

Served with lavosh & quince paste

## **Pyengana Cheddar**

**Tasmania**

A moist and crumbly cheddar with a sweet, herbaceous flavour

## **Marcel Petite 'La Couronne' Comté**

**France**

Raw, cow's milk cheese, hard cooked with a nutty texture & sweet flavour

## **Brie de Nangis**

**France**

Traditional French brie, cow's milk with earthy, mushroomy undertones with milder buttery finish

## **Perenzin Formajo Ciock Al Vino Rosso**

**Italy**

10 days in red grape must imparts a wine like flavour to this mild, semi-hard cow's milk cheese

## **Blue D'Auvergne**

**France**

A sweet cow's milk blue with a soft, moist texture and a savoury finish

## **Onetik Chebris**

**France**

Semi hard ewe & goat cheese with savoury hints of hazelnut

# Continue the adventure

Want more? There's plenty more.

## Museum Cafe

At the top of the museum (next door to the shop), you'll find the cafe. Your best bet for coffee, tasty sweet treats, divisive salads, and very fine pies. They also do wine, if you're after something to clutch as you watch the ferry line.

## Void Bar

Cocktails (and a mess of other booze), thirteen metres underground. There's a healthy wall of spirits, plenty of experimental cocktails (or the classics, we got you), wines galore if you haven't had your fill here, chaise-longues, and a roulette-beer vending machine just along the hall. The Void is the last place to get lubed before you enter the museum. Use it wisely.

## Faro

The space is ridiculous, the view is ridiculous, the bar is made of weird glass, and there's a white ball bigger than a caravan in the middle of it all. Also, it's a restaurant, and a damned good one. The perfect spot to settle in with some European-inspired share plates and a glass of sherry while you reflect on your museum journey and the excellent life choices that have led you here. You may see some slightly alkaline dolphins in the bay.

## The Source Restaurant

The pinnacle of posh nosh, and the highest point you can reach on site without someone calling security. There's a luxurious, constantly-evolving menu fit for a deity of your choosing, two secret wine bunkers (holding about 20,000 bottles, no biggie), and it's open for breakfast, lunch, and dinner, depending on the day—just check with us.