

THE SOURCE

RESTAURANT

marinated mount zero olives 8

scallop, tostada, avocado, tomatillo, caviar 8ea

school prawns, espelette pepper, sumac, lime 10

tasmanian pacific oysters ½ doz 25, doz 45

natural / anchovy mayonnaise / nam jim

mushrooms, beetroot, sunchokes, walnuts, quinoa, stout 22

goat's cheese soufflé, gruyere, herbs, caper vinaigrette 24

kingfish, gin, sour cream, cucumber, ruby grapefruit, dill 25

octopus, chorizo, celeriac, daikon, mustard seeds, pretzel 27

abalone, mushrooms, leaves, daikon, chicken skin, master stock 27

wallaby, beetroot, hazelnuts, wattle seed, kunzea, shallots 28

steak tartare, cured egg yolk, fermented black garlic, linseeds 27

pumpkin, peanuts, dhal, vadouvan, broccolini, buckwheat 32

ocean trout, borlotti beans, spring bay mussels, kimchi 38

blue eye, red curry, king oyster mushroom, nori, bok choy 38

fried chicken, fermented cabbage, popcorn, onion jam, watercress 36

pork belly, almond & raisin mole, green apples, tamarin, cauliflower 37

lamb collar, harissa, spelt, eggplant, almonds, salt bush 38

cape grim strip loin, smoked carrots, kale, caramelised soy 40

mixed leaves, parmesan, pine nuts, mustard vinaigrette 12

pink eye potatoes, maple syrup, paprika, garlic aioli 12

brussels sprouts, smoked pork belly, goat curd, thyme 12

cocktails

ruby sparks 20

house rhubarb & ginger amaro, sparkling rosé, soda, orange

cheeky ice tea 20

charles oates apple blanco, citrus, french earl grey, sparkling cabernet

kunzea southside 20

tanqueray gin, lemon, kunzea, mint, kumquat bitters

oak aged negroni 22

hendrick's gin, punt e mes, antica formula, campari

operetta 20

tasmanian whisky, house vermouth and bitters aged in oak barrel

espresso martini 20

spiced rum, kahlua, espresso, chocolate bitters

mona maria 18

don julio blanco tequila infused bloody mary

mocktails

apple, ginger ale, mint & lime 12

sparkling cranberry, orange, bitters & lemon 12

beer and cider from the keg

moo brew pilsner 9

moo brew hefeweizen 9

moo brew pale ale 9

fox friday nefarious ipa 12

moo brew dark ale 9

dessert

cashew parfait, salted caramel, rhubarb 16

chocolate mousse, passionfruit, pepperberry 16

pumpkin cake, pecans, grains, butter ice cream 16

chocolate truffle 3

cheese 12ea

coal river farm triple cream – cow, tasmania

tongola – goat, tasmania

charles arnaud comte – cow, france

pyengana cheddar – cow, tasmania

blackwell gold washed-rind – cow, queensland

cashel blue – cow, ireland

affogato amaretto, espresso, house made ice cream 18

2017 spring vale 'louisa' gewurtztraminer freycinet, tasmania 9

2014 riversdale estate botrytis riesling coal river valley, tasmania 15

2009 telmo rodriguez 'molino real' Málaga, spain 12

2006 philippe bornard 'vin jaune' savagnin, jura, france 29 (75ml)

2010 channing daughters 'meditazione', new york 24 (150ml)

nv henriques & henriques 10yo madeira malvasia madeira, portugal 12

stanton & killeen classic muscat rutherglen, victoria 10

stanton & killeen classic topaque rutherglen, victoria 10

nv all saints estate rare tokay rutherglen, victoria 38

roger groult pays d'auge 20yo calvados 35

renier xo grande fine champagne cognac 18

1963 delord bas-armagnac 31