



Welcome to Boatyard

This carefully curated Tasmanian menu has been paired with our favourite Tasmanian wines, so you can fully experience what Tassie has to offer. Watch the world, and the boats go by, while you immerse yourself in the Tasmanian Off Season.

\$80 per person

Entrée

Paired with Riversdale Chardonnay, Coal River Valley, Southern Tasmania. Vibrant notes of lime blossom, Meyer lemon, and white nectarine, with a hint of acacia and limestone. Gentle acidity and subtle oak cradle the ripe fruit flavors

Ceviche tacos (2)

Local white fish, zesty herb mayo, onion, lettuce, crispy sweet potato

Main

Paired with Riversdale Pinot Noir, Coal River Valley, Southern Tasmania. Dark cherry, tapenade, spicy oak, and rich floral aromas, offering excellent focus and drive on the palate, complemented by refined texture and infused tannins.

Slow cooked chicken breast

Free range chicken breast, chilli cream sauce, crispy potatoes, olive dust

Dessert

*Paired with your choice of tea or coffee, or finish off with a Holm Oak 'Hog & Hound' Muscat, Rowella, Northern Tasmania +10
Classic rose petal and raisin aromas with a beautiful luscious sweet palate.*

Basque burnt cheesecake

Seasonal fruits, whipped cream *gf*

If you have any specific dietary requirements, please let a team member know so we can assist in your choice.

(v) Vegetarian | (vgn) Vegan | (gf) - Gluten Free | (df) - Dairy Free | (o) Optional