

THE SOURCE

RESTAURANT

OYSTERS – 25/ 50

Pacific oysters, apple, bay oil, wasabi mayo, seaweed vinegar

SMORREBROD SEAFOOD SALAD – 34

Pickled line caught local fish, smoked eel & pipi, retsina jelly, avrugar caviar, egg white pearl, blue broth, pine oil, remoulade, rye bread & cultured butter

BRIOCHE DOUGHNUT – 28

Sweet corn custard, stracciatella, grilled baby corn, macadamia pesto, fragrant chili oil & brioche

SARDINES – 30

Pan roasted sardines, wild rice, fino & nduja spiced vinaigrette, saffron rouille, artichoke & lemon salsa, bay oil

SOUFFLE – 28

Tongola goat curd & Comté, walnut, green olive lemon dressing, seasonal herb salad

CAULIFLOWER – 28

Fried buttermilk cauliflower, almond cream, tahini dressing, pomegranate burnt honey, puffed wild rice & garlic crisps

BEETROOT STEAK – 28

Pan roast beetroot, mulled wine, black barley, liquorice, blackberry, walnut, stilton, winter greens, bay oil, beetroot leather

PAPPARDELLE – 36

Hempseed pasta, mushroom ragout, burnt onion puree, confit yolk, garlic & sage crunch, roasted chestnuts

WINTER MOLE – 36

Roast Jerusalem artichokes, caramelized witlof, pickled cauliflower, parsnip cream, hazelnut & koji mole, rye & dark ale risotto, chewy carrots, onion caramel, blue corn tortilla

SEAFOOD POT AU FEU – 48

Line caught local fish, confit abalone, oyster, smoked katsuobushi & kombu consommé, pinkeye, baby turnip, shiitake, winter greens, seaweed marmalade

VENISON – 48

Wild harvest Tasmanian venison, celeriac, red cabbage, grilled grapes, caramelised shallots, baby beetroot, fried vine leaves, pepperberry jus

RABBIT & HARE – 48

Tasmanian rabbit & hare, sausage, confit, ragout, jus, mushroom, winter vegetables, red wine & lentil vinaigrette

PARIS MASH – 14

MAPLE ROASTED PUMPKIN - 14

& brussels sprouts, walnut & herb crumb, goat feta

DESSERTS

DARK CHOCOLATE CREMEUX – 18

Dark chocolate cremeux, banana malt mousse, wattleseed ice cream, banana jam, honeycomb, saltbush

RHUBARB & BLOOD ORANGE – 18

Vanilla poached rhubarb, blood orange sorbet, mascarpone, fresh rhubarb, raspberry tuile, petit herbs

3 Cheese plate, lavosh, quince – 35

Whiskey chocolate truffle – 5

While we try our best, we cannot guarantee 100% allergen-free meals as they are all made in the same kitchen

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WINE

2018 Moorilla Extra Brut – 16/80
2018 Moorilla Extra Brut Rosé – 16/80
2019 Moorilla Sauvignon – 12/60
2022 Moorilla Muse Pinot Gris – 12/60
2022 Two Tonne Chardonnay – 15/75
2017 Moorilla Muse Pinot Noir – 18/90
2017 Domaine A Pinot Noir – 25/125
2017 Moorilla Muse Syrah – 16/80
2016 Moorilla Muse Cabernets – 10/50
2016 Domaine A Petit a – 13/65
2012 Domaine A Cabernets – 27/135

BEER & CIDER

Moo Brew Pale Ale – 10
Moo Brew Pilsner – 10
Moo Brew Dark Ale – 10
Moo Brew Stout – 12
Moo Brew Tassie Lager – 9
Moo Brew Session Ale 3.5% – 8
Willie Smiths Traditional Cider – 10
Willie Smiths Dark River Stormy Seas – 14

COCKTAILS

Mint Slice – 24
Fernet branca, whiskey, coffee liqueur, chocolate

Batarang – 22
Tequila, cola, chilli tincture

ZERO PROOF

The Source Collins – 12
apple, ginger, lime

Tasmanian juice press – 9
Seasonal juice selection

Public Holidays incur a 10% surcharge