

As a working vineyard, Summer is when we wait with heightened anticipation of our new Chardonnay and Pinot Noir vintage here at Lancemore Lindenderry Red Hill.

After the bare vines have rested peacefully, the onset of warm weather triggers a period of growth for our grapevines. Little or no energy is expended during winter ahead of the long growing season ahead.

Choices have been made to engage with suppliers committed to issues of sustainability, ethical production and the environment. Our menu addresses questions of provenance, health and humanity. More so, we look not to follow convention, but rather to explore local stories and engage with you on a culinary journey.

Your host, Julian Morgan & Executive Chef, Tony Brazendale and their teams are excited to welcome you to The Dining Room and invite you to relax, expend as little energy as possible and take in the warmth of our food, beverage, and our hospitality.

Julian Morgan
Restaurant Manager

Boomer Bay oysters w condiments \$7(Dunalley Tasmania)

Entree

Roasted Albrolos Island scallops, cauliflower, truffle & local Granny Smith apples.

Flinders Island lamb shoulder, kohlrabi, parsley & garlic.

Heritage tomato's, burnt Peninsula honey, thyme & whipped feta.

Main

Aged Black Opal rump (MBS 6/7) onion, leek & beef fat potato's.

Pan fried John Dory, butternut pumpkin, braised lettuce & oyster foam.

Grilled king oyster mushroom, parsley risotto, nashi pear & crispy rice.

300gm Black Opal Wagyu Scotch Fillet (MBS 8/9) broccoli, roasted onion & bone marrow jus.
+85

Dessert

Red Hill strawberries, champagne trifle, & mint.

Cuvee chocolate, Red Hill cherry w salted mascarpone.

Selection of cheeses, served w condiments & crackers.

\$130ph