

FREYCINET COAST TASMANIA

# PIERMONT

— HOMESTEAD RESTAURANT —

*‘We ate oysters far tastier than  
those I had eaten in Paris’  
Rose de Freycinet, 1818*

*In our world, we strive to achieve this much simplicity in every dish. We  
rely on wind, rain, sunshine and soil to create a menu that speaks of our  
place in the world and that supplies an experience just like  
Rose de Freycinet’s when she passed through this land and these waters.*

*Sean and Max*

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## COURSE MENU

1 course	\$45
2 courses	\$65
3 courses	\$80

This includes

- Daily homemade bread
- Sides with your chosen main meal

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6 courses selected by our chef

Without matched wines	\$110 per pers.
With matched wines	\$165 per pers.

*Please advise of any dietaries*

*This option is only available for the entire table before 7:30 pm only*

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## TASTE PLATES

### Great Oyster Bay Oysters

Natural

Cider Vinaigrette

Barbequed in Shell

### Salt and Sugar Roasted Duck Ham

Garlic Aioli, Goats Cheese & Pickled Radish

### The Melt, 3 Tasmanian Cheeses

Parsnip, Crisp Radicchio Leaves & Sourdough Crumb

### Yellow Tail Kingfish Ceviche

Hibiscus, Coconut Water, Citrus, Avocado & Yuzu Kosho

### Sesame Roasted Quail

Sautéed Chorizo, Fat Hen, Golden Sesame Seeds,  
Fermented Shiraz & Chili Dressing

### Diamond Clams

Smoked Fish Bone Broth, Sea Spinach, Organic Quinoa &  
Puffed Rice

### Raw Robbins Island Wagyu

Smoked Eel, Chamomile Cream, Lemon Puree & Dolphin  
Sands Sea Bananas

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## M A I N

### Flinders Island Imperial Scotch Fillet

Chargrilled Jalapenos, Guindilla Peppers, Solera Vinegar & Pimento Dressing

### Fresh Line Caught Fish

Baby Leeks, Gilled Leeks, Spanish Onions, Piccalilli Cauliflower, Toasted Almond & Fresh Native Lime Dressing

### Potato Dumplings

Asparagus, Green Almonds, Goats Cheese, Spiced Walnut Butter with Crisp Sea Herbs & Shaved Pecorino

### Wild Clover Lamb

Salsa of Piermont Olives, Fresh Herbs, Blue Gum Smoked Oysters & Crisp Seasonal Greens

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## DESSERT

Cream Cheese Ice Cream

Jamaica Cake, Chargrilled Poached Pear, Tequila

Couverture Chocolate Mousse

Crème Diplomat, Chocolate Tuile, Macerated Berries

## CHEESE

Roquefort - *France*

Pumpkin Seed Brioche, Muscatel Grapes

Pyengana Cloth Aged Cheddar - *Tasmania*

Walnut Alpage, Apricot & Spice Chutney

Ash Rolled Brie - *Coal River Valley Tasmania*

Fruit Bread, Beetroot, Grape & Sherry