

PIERMONT

FREYCINET COAST TASMANIA

The Homestead Restaurant's chef Tristan Stephens collaborates with local farmers and winemakers to curate a constantly evolving seasonally inspired menu that celebrates the region's diverse flavours.

COURSE MENU

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

(6 oysters are seen as one course)

This includes

- Daily homemade bread
- Sides with your chosen main meal

(Please advise us of any dietary requirements)

DEGUSTATION

Ask about our chef's choice five course degustation.

Without matched wines	\$110 per head
With matched wines	\$150 per head

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

ENTREE

‘Soupe Provençale’ With Melshell Mussels,
and Tasmanian Saffron

Rannoch Farm Quail, Wood-fired Corn &
Black Bean Salad, Burnt Tomato, Salsa Verde

Mountain Pepper & Onion Ash Wallaby Loin,
Caramelized Onion, House Cured Spec

Long Name Farm Pork Terrine, Apple Celeriac
Remoulade

Heirloom Beetroot and Lentils

MAIN

Asado Roast Clover Lamb, Honey Roast Parsnip
and Topinambur

Long Name Farm Pork, Fennel, Pickled Granny
Smith

Mark Eather Line Caught Market fish, Gascony
butter, Lobster Bisque

Cape Grim Beef, Heirloom Tomatoes, Watercress

Truffled King Brown Mushroom Risotto with
Truffle Oil

DESSERT

Berry Semi Freddo, Burnt White Chocolate,
Blackberry Sherbet

Lavender Ice cream, Milk Foam & Honeycomb

Chocolate Fondant, Hazelnut Praline Ice cream

Tasmanian Cheese, Fig & Walnut Compote,
Lavosh