

THE SOURCE

RESTAURANT

FOOD

TOSTADA – 14

Sweet corn & goat curd tostada, burnt avocado, jalapeño, coriander

CHIPS & DIP – 18

Warm comté & onion caramel, crisp chicken skin, fried vegetable chips, shitake and saltbush

OYSTERS – 25/ 50

Pacific oysters, rice vinegar mignonette, wasabi mayo

SEAFOOD ANTIPASTO – 28

Octopus, mussels, tuna, tomato foam, olive, basil

ABALONE – 28

Confit abalone, roast mushrooms, burnt onion, tea eggs, roast chicken master stock, black vinegar, greens, sesame

ZUCCHINI FLOWERS – 26

Scallop & prawn filled crisp zucchini flowers, tomatillo salsa, red pepper sauce

OCEAN TROUT – 28

Whiskey & mountain pepper cured ocean trout, beetroot, cherries, red wine vinaigrette, pickled carrot, roe, cultured cream, buckwheat

WALLABY TARTARE – 26

Wild Tasmanian wallaby & wattle seed tartare, blackberry, fermented garlic, pickled walnuts, fig, Moorilla vine leaf, seeds

CRAYFISH PAPPARDELLE – 38

Pappardelle, southern crayfish, curry spice, tomato & saffron dressing, crisp garlic, eschallots, herbs

JOHN DORY – 44

Pan roast john dory, scallop XO, daikon, spring onion, eggplant, wilted greens

FLATHEAD – 42

Pan fried flathead, fried wakame, broccolini, wakame powder, brown butter, potato puree, leek, green olive, burnt lemon

VENISON – 46

Seared koji venison, ancient grain, tamari & kombu broth, roast turnips, sake onions, miso, buttered greens

SIDES

Summer tomatoes, stracciatella – 14

Roast pink eye potato, herbs & garlic – 14

Chilled beans, walnut vinaigrette – 14

DESSERTS

Blood orange cheesecake, mandarin sorbet, almond streusel – 16

Chocolate caramel sundae, caramel ice cream, caramel popcorn, passionfruit gel – 16

Roasted pear & ginger, almond nougat, ginger beer sorbet, stout cake, caramel – 16

Brillat Savarin, Tongola Billy, Roquefort, lavosh – 32

Chocolate & Whiskey Truffles – 4.5

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WINE

2015 Moorilla Extra Brut – 15/75
2019 Moorilla Praxis Sparkling Riesling – 10/50
2015 Moorilla Extra Brut Rosé – 15/75
2017 Moorilla Muse Riesling – 12/60
2018 Moorilla Muse Pinot Gris – 10/50
2018 Moorilla Muse Sauvignon Blanc – 10/50
2017 Moorilla Muse Chardonnay – 12/60
2018 Moorilla Praxis Pinot Noir – 10/50
2018 Moorilla Muse Pinot Noir – 18/90
2013 Domaine A Pinot Noir – 25/125
2015 Moorilla Muse Syrah – 18/90
2015 Moorilla Muse Cabernets – 13/65
2013 Domaine A Petit a – 13/65
2010 Domaine A Cabernets – 37/185

BEER & CIDER

Moo Brew Pale Ale – 9
Moo Brew Pilsner – 9
Moo Brew Dark Ale – 9
Moo Brew Single Hop – 10
Moo Brew Session Ale 3.5% – 8
Willie Smiths Traditional Cider – 9

COCKTAILS

Gin Martini – 20
Mezcal Margarita – 20
Aperol Spritz – 16
Negroni – 20

Taylor & Smith Gin & Capi Tonic – 12
Starward Twofold Whisky & Capi Dry – 12
Appleton Rum & Capi Ginger Ale – 12
Bulliet Bourbon & Capi Cola – 12
Del Maguey Mezcal & Capi Pink Grapefruit – 12
Overeem Sherry Cask Single Malt Whisky – 35

MOCKTAILS

The Source Collins – 12
apple, ginger, lime

Cranberry Smash – 12
cranberry, orange, mint

