

TWELVETREES

DINNER MENU

ENTREES

HOUSE MADE HUMMUS PLATE \$14
crispy pita, house made hummus red pepper paste,
cucumber, Kalamata olives and greens

MUSHROOM AND TRUFFLE OIL QUICHE \$16
with goat's cheese whip roasted cauliflower

RARE BEEF ROCKET SALAD \$16
with fresh salad and house made honey mustard dressing

CURED SALMON \$20
with apple and onion salsa, fresh fruit segments and watermelon granita

MAINS

ROASTED MIXED VEGGIE TART \$26
with spinach, crispy eggplant and tomato coolie

TASMANIAN SALMON \$32
on a spring onion risotto, buttered asparagus and cauliflower bisque

SAGE AND ROSEMARY INFUSED DUCK \$32
with wood smoked apple and onion salsa, confit potatoes,
raspberry compot and baby carrots

CHICKEN BREAST STUFFED WITH PROSCIUTTO \$32
with spinach and pine nut salad and smashed chats

EYE FILLET \$40
on confit potatoes, bok choy, maple roasted carrots, with a honey jus

DESSERTS

CHOCOLATE BROWNIE \$14
with a chocolate rum sauce and shredded toasted coconut

TROPICAL FRUIT PANNACOTTA \$14
with a blueberry compot, fresh cream and an orange sherbet

BREAD AND BUTTER PUDDING \$14
with apricot syrup, berries and chocolate shards