ENTREE
AT TWELVETREES RESTAURANT

G AR LIC C I A B AT TA
Rich garlic and herb butter in a freshly baked ciabatta roll 8

O L I V E S
Chef John’s warm smoked Sicilian olives & sourdough with dukkah 9

S O U P O F Y E S T E R D A Y
Because soup always tastes better the next day served with grilled sourdough V2/GFO/DFO 14

A S I A N D U C K P A N C A K E
Asian duck pancake, bean sprouts, hoisin, spring onion & coriander salad GFO 18

A T L A N T I C S A L M O N T E R R I N E
McQuarrie Harbour Atlantic salmon terrine with fresh dill, baby capers & horseradish cream 19

T A S T E O F P E D D E R P L A T T E R
A beautiful charcuterie platter designed for two 34
MAI N
AT TWELVETREES RESTAURANT

T A S M A N I A N  S A L M O N
Tasman Huon Aquaculture crispy skin salmon fillet, quinoa and steamed vegetables 36

C H A T E A U  B R I A N D  F O R  T W O
Roasted to your liking served with Bearnaise sauce, chat potatoes & green salad 90

V E N I S O N  S T E A K
Heritage Region venison steak with green chartreuse sauce, chestnut mushrooms & parsnip mash 42

D U C K  L A K S A
House made duck laksa, baby bok choy, bean shoots, rice stick noodle, Vietnamese mint, lime cheek & chilli oil 32

S C O T C H  F I L L E T
Dry aged scotch fillet steak grilled to your liking with garlic chats & steamed vegetables Bearnaise, mushroom sauce or native pepper jus 42

P E D D E R S  A N C I E N T  G R A I N S
Quinoa, wild rice, chickpeas, roasted pumpkin, roasted beetroot, dried cranberries & Tongola goats feta, topped with chef’s selection of nuts and seeds 32
S I D E S
AT TWELVETREES RESTAURANT

SWEET POTATO CHIPS
Hand cut and cooked to perfection, served with sriracha aioli 8

BEER BATTERED FRIES
Traditional beer battered fries, your choice of aioli or ketchup 8

SEASONAL VEGETABLES
Steamed seasonal vegetables 8

GREEN SALAD
Chef's own green salad 8
DESSERT

AT TWELVETREES RESTAURANT

APPLE & RHUBARB CRUMBLE
Braeburn apple and spiced rhubarb crumble with Van Diemans ice cream 14

CHOCOLATE CAKE
Anvers fortunato No4 chocolate with Ashai stout, salted caramel sauce & vanilla bean ice cream 14

BANANA CREME BRULEE
Banana creme brulee with burnt caramelised bananas 14

LIQUORICE PARFAIT
Liquorice all sorts parfait with a local blackberry coulis 14

CHEESE BOARD
A selection some of Tasmania's fantastic cheese, dried fruit, local walnuts and lavoosh bread 30