

THE LEATHERWOOD

restaurant



A Taste of Tasmania

Taking inspiration from the beautiful nature that surrounds Tasmania, the Leatherwood Restaurant is an infusion of tastes, smells and sights that give you an introduction to the taste of Tasmania.

The Leatherwood is a rainforest tree endemic to Tasmania, usually found growing underneath myrtles and celery-top pines in the western part of the state's lush forests. The young leaves and buds are covered with a clear orange or brownish gum – the 'leather'. Leatherwood has sweet-smelling white flowers that bloom from spring to summer, enchanting the bees that produce the nectar. Each flower resembles small single roses with a strong fragrance, especially on warmer days.

The Leatherwood Restaurant menu changes seasonally, so you can experience the true flavours and taste sensations of Tasmania. From paddock to plate, we've chosen a selection of fine Tasmanian produce for you to enjoy.

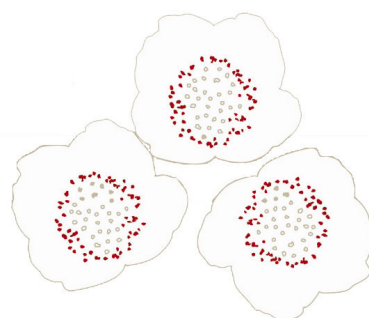
Choose from a two or three-course meal and start with delicious zucchini flowers grown from Tasmanian soil, scallops from the pristine waters of Tasmania, or a tantalising tasting plate for those who like appetisers with a bit of everything.

Tempt your taste buds with the salmon fillet, which are reared to an average size of 100gm at Petuna's Cressy hatchery, before being carefully transported to sea farms in Macquarie Harbour on the west coast.

Try a succulent chicken breast from Nichols Poultry, a family-owned business that has been producing chicken and turkey for the niche Tasmanian market for two decades. Or there is always a hearty beef option, succulent, tender and flavour to make you smile.

Two of the items on this menu were submitted by regular, every day people who entered Spirit of Tasmania's Tassie Tastes' Recipe Competition in 2011. The competition encouraged all Australians with a passion for food to get involved in a nationwide search to uncover and celebrate some of the public's great personal recipes. The winning dishes in both the Tasmanian Category and Major Prize Category are featured in this menu.

We hope this brief introduction has shown you how passionate we are about bringing a tasty selection of Tasmanian food and wine to indulge in. We hope you enjoy your meal and dine with us again soon on board Spirit of Tasmania.





Entrees

Seared Tasmanian **scallops** with roasted beetroot, walnuts, honey and baby spinach, served cold (G,L)
Winner of Tasmanian category in the Tassie Tastes Recipe Competition
Josef Chromy "Pepik" Sparkling Rose, Tamar Valley, Tasmania

Tasmanian **tasting plate** including smoked chicken, cured venison
marinated tapas, pastrami, pate and lavoche
Mac Forbes Riesling, Tamar Valley, Tasmania

Tempura battered **zucchini flowers** filled with marinated fetta and a basil pesto (V)
Milton Pinot Gris, East Coast, Tasmania

Mains

Petuna **salmon** fillet on wilted spinach with hazelnut, apple and leatherwood honey (G)
Major Prize winner in the Tassie Tastes Recipe Competition
Bream Creek Rose, Marion Bay, Tasmania

Nichols **chicken breast** coated with Moroccan spices on cumin scented couscous and minted yogurt
Derwent Pinot Noir, Derwent Valley, Tasmania OR
Spirit of Tasmania Chardonnay, Relbia, Tasmania

Tasmanian **tenderloin of beef** on a sage and caramelised onion mash with a Swiss brown mushroom jus (G)
Stoney Vineyard Cabernet Sauvignon (Aged), Coal River Valley, Tasmania

Thai green curried market **vegetables** with fragrant jasmine coconut rice (Vegan)
Goaty Hill Gewürztraminer, Tamar Valley, Tasmania

Desserts

Apple, leatherwood honey and walnut shortbread **tart** with vanilla anglaise

Tasmanian mixed berry **charlotte** and mango coulis

Warm chocolate and almond **mud cake** with white ganache and double cream (G)

Selection of Tasmanian finest **cheeses**

Bream Creek Late Picked Schonburger, East Coast, Tasmania

2 course meal \$56 p/person

3 course meal \$64 p/person

All main meals are served with a side of salad or steamed market vegetables

Tea and coffee is included, all other beverages are additional

(G) Gluten free (L) Lactose free (V) Vegetarian



Children's Menu

Mains

Roast of the day served with roasted vegetables, roasted chat potato and gravy

Nichols **chicken breast** served with roasted vegetables, roasted chat potato and gravy

Gluten free options available

Desserts

Vanilla **ice-cream** served with your choice of topping (chocolate, caramel or strawberry)

2 course meal \$25 p/child

Soft drink/juice is included, all other beverages are additional.