

H HOWARDS

SHARE MENU

\$55 per person
(minimum 4 people)

house made cheese, bread and real chutney

“line caught” cobia, house water cracker, black garlic emulsion and beetroot
smoked pumpkin wedge, whipped garlic mousse, mint and seeds

charred broccoli, sheep milk yoghurt and dates

CHOOSE BETWEEN

<u>LAMB</u> howards whey braised lamb shoulder	<u>TROUT</u> house smoked tasmanian trout, nasturtium, aioli and charred lemon
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mash and gravy our way

charred iceberg lettuce, fermented chilli, egg yolk, anchovy oil

DESSERT

“wilco’s pav”

pepperberry meringue, charred mandarin sorbet, fresh kiwi fruit, nasturtium

“mother in law”

orange cake, pine nut, aniseed

SHARE