

Drysdale

Restaurant North

93 Paterson St, Launceston

ENTRÉE

Greens and grains

Kale, avocado, chilli, pepita seeds, mixed grains and pistachio with avocado oil and lemon vinaigrette (V)

\$12

Crispy skin quail

Watercress salad, lime and capsicum salsa (GF)

\$12

Cider prawn

Tiger prawns sautéed in apple cider, with garlic sauce and crusty corn bread

\$12

Borscht

Peking duck, beef Carpaccio, beetroot marmalade, tortilla crisp, crème fraiche

\$8

Sweet potato gratin

Sweet potato dauphinois, Spanish onion, parmesan cheese, herb cream (Veg) (GF)

\$8

MAIN

Ballotine of chicken

Caramel pumpkin mousse, green beans, infused glaze (GF)

\$22

Balsamic pork belly

Roast garlic white bean mash, asparagus, balsamic jus, plum tomatoes (GF)

\$23

Scallop and prawn saffron ravioli

Pea Mousseline, aromatic vegetable, sauce Jacqueline

\$22

Steamed soy and ginger fish

Asian greens, smoking hot sesame infusion, Jasmine rice (GF)

\$23

Pad Thai jay

Stir Fried thin rice noodle, yellow tofu, scallions, Fried noodle, bean sprouts, chilli flakes, tamarind sauce, roasted peanuts and lime (V)

\$20

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Drysdale is the tourism and hospitality division of TasTAFE. RTO 60142

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DESSERT

Triple honey treat

Three ways - Russian honey cake, honey nougat, honey ice cream

\$10

Chocolate bomb

Choc Ball, salted caramel mousse, chocolate soil

\$10

Pandan panna cotta

Palm sugar, candied nuts, lace cookie

\$8

Sweet sushi platter

Coconut sago, fruit, marshmallow (V)

\$10

Apple crumble

With ginger ice cream

\$8

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