

Drysdale

Restaurant South

59 Collins St, Hobart

Entrée

Chicken wonton broth 8

Crab boudin, eggplant, nori wafer 9

Roasted ratatouille filled cannelloni, cheese sauce 7

Pan seared wallaby, onion chutney, crispy kale 8

Mains

Fish dish of the day * 18

Mushroom, brie and kunzia tortellini, fresh tomato sugo, basil oil, parmesan crisp 16

Grilled chicken breast, crisp wild rice risotto cake, roasted capsicum,
white wine and butter reduction 17

Open char grilled steak with accompaniments * 19

Lamb noisette, charred Mediterranean vegetables, balsamic jus 18

Sides

Duck fat roasted potatoes 3

Salad * 3

Vegetables * 3

Desserts

Lemongrass crème brulee, chilli sugar shard, mango ice-cream 7

Warm white chocolate and winter berry pudding, peppercorn fruit coulis 7

Classical tiramisu, cream and coffee biscuit 7

Cheese selection * 10

*If not mentioned please discuss with your waitperson

Your dining experience is brought to you by Cookery and Hospitality Students.

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

