

STAY & DINE

Experience a specialty set menu for two

BREAD

JEAN-PIERRE ARTISAN BAKERY
LEMON MYRTLE SOURDOUGH v
whipped butter, sea salt

ENTRÉE

FRASER ISLE DRESSED
SPANNER CRAB GF DF
crème fraîche, leek, crab butter,
prawn & squid ink crackers

STEAK TARTARE DF
egg yolk, anchovy mayo, radish,
Melba toast

MAIN COURSE

TASMANIAN CAPE GRIM
pasture-fed 300g porterhouse, MB 2

CORAL TROUT GF DF
vegetable a la grecque, shellfish sauce

SIDES

FARM LEAF SALAD GF DF V VG
sherry vinaigrette

DUCK FAT ROASTED POTATO
GF
garlic and rosemary

DF DAIRY FREE | GF GLUTEN FREE |
V VEGETARIAN | VG VEGAN

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Vantage Rewards discounts not applicable. Ardo practices the responsible service of alcohol. Visit ardohotel.au for details