

THE HONEYMOON EDIT

Experience a specialty set menu.

BREAD

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

STARTER

PROSCIUTTO & STRACCIATELA GF
San Daniele prosciutto 20 month aged,
stracciatella, pickled pear, olive oil

ENTRÉE

CURED SALMON GFDF(A)
pickled fennel, orange,
shallot cream

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

MAIN COURSE

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

LINE CAUGHT CORAL TROUT GF(A)
white bean, salted cod, vegetable
fricassée

SIDES

FARM LEAF SALAD GFDFVVG
sherry vinaigrette

DUCK FAT ROASTED
POTATO GF
garlic and rosemary

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

(A) AUSTRALIAN ORIGIN | (M) MIXED
ORIGIN | (I) IMPORTED

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. Drink responsibly. Visit ardohotel.au for details.