

STAY & DINE

Experience a specialty set menu.

BREAD

JEAN-PIERRE ARTISAN BAKERY
LEMON MYRTLE SOURDOUGH v

whipped butter, sea salt

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