

SIGNALSTATION
brasserie

LUNCH

12.00 - 2.30 pm

Trio housemade dips, Turkish bread (*GF)	\$18.5
Signal Station Tasting Plate Cauliflower & ewes cheese tarts, Signal Station salmon, crisp pork belly	\$27
Signal Station Salmon cured in beetroot, vodka & gin with smashed potatoes, pickled cucumber & radish salad, wakame, crème fraiche, matcha green tea jelly	\$32
Seared prawns with creamy macadamia, Limonchello & pea risotto	\$29
Cauliflower and brie tarts (GF) with sweet potato puree and saffron pickled mushrooms	\$30
Tasmanian fish of the day (GF) Ask our wait staff	\$37
Native pepper-berry spiced Tasmanian wallaby porterhouse (GF) with beetroot sauerkraut and garlic beans	\$34
Slow braised Tasmanian venison shank with Moroccan spiced chickpeas, crisp sweet potato and jus	\$34
Confit duck with braised leek, brandy, coffee spaghetti and Catalan picada	\$32
Crisp pork belly (GF) with pumpkin puree, apple and pears, paprika candied walnuts, cider caramel	\$32
Seafood chowder (*GF) with Morton Bay bug, prawns, scallops, fish and crusty Turkish bread	\$32
Lemon thyme infused chicken with lemon & ricotta gnocchi, pea puree, sauterne jus	\$27
Sides: (available only with a main course)	
Duck fat and rosemary roasted potatoes	\$8.5
Steamed greens with sesame dressing	\$8.5
Green garden salad	\$8.5

GF = Gluten Free. *GF/*DF = can be made gluten free/dairy free on request \$2.

Not all ingredients are listed. Please advise us about ANY allergy

One bill per table. We are unable to split bills. 10% Surcharge applies to these prices on weekends.

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Baked bread and butter pudding with brulee banana, caramelised apple ice cream	\$14.5
Vanilla Brulee (*GF) with strawberry & mint salsa, jaffa tuile and a toffee surprise	\$14.5
Chocolate Hazelnut Tart (*GF) with caramel sauce, hazelnut praline & hazelnut ice cream	\$14.5
Signal Station Pavlova (GF) with passionfruit bavarois, seasonal fruits & meringue	\$14.5
Basil Pannacotta chocolate soil, lemon infused ricotta & toffee crunch	\$14.5
Affogato (GF) vanilla ice cream, coffee shot, liqueur shot of your choice	\$14.5
Tasmanian cheese board (*GF) a selection of Wicked Vintage Cheddar (slightly buttery, deep full flavoured old fashioned cheddar), Pyengana Mild Cheddar (soft subtle texture, rich creamy flavour), Wicked Blue (full flavoured blue, rich mouth feel), Wicked Brie (subtle nutty flavour, creamy texture), served with dried fruit, nuts & crackers	\$25

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