

EST. 1914  
**PUBLISHERS**  
*Hotel*

**Entrée**

<b>Charcuterie Board.</b> Selection of Cured Meats. Marinated Timpecha Olives. Sourdough.	\$20
<b>Octopus.</b> Chargrilled. Bouillabaisse Béchamel. Pickled Zucchini. Dried Olives.	\$19
<b>Kingfish Sashimi.</b> Miso Emulsion. Native Finger Lime. Wakame. Fresh Horseradish. GF, DF	\$16
<b>SA Salt and Pepper Squid.</b> Black Garlic Aioli. Lemon. DF	\$16
<b>Duck Liver Pâté.</b> Tasmanian Pepper Berry. Seeds and Puffed Grains. Sourdough.	\$14
<b>Seared Tofu.</b> Kimchi. Choy Sum. Soy Reduction. V, VG, DF, GF	\$12
<b>Mixed Mushroom Arancini.</b> Black Garlic Aioli. Ricotta Salata. V	\$14
<b>Pork Belly Bites.</b> Candied Citrus Apple. Burnt Slaw. GF, DF	\$14

	<b>3</b>	<b>6</b>	<b>12</b>
<b>Oysters.</b> Natural. GF, DF	\$8.50	\$16	\$30
Chilli Lime Mignonette. GF, DF	\$9.50	\$18	\$32
Kilpatrick. DF, GF	\$10	\$18	\$35

**Salads**

<b>Nourish Bowl.</b> Quinoa. Wild Rice. Broccolini. Seasonal Greens. Pickled Beet. Grilled Avocado. Sesame Dressing. V, VG, DF, GF	\$16
Add Tofu. \$4      Add Chicken Tenderloin. \$5	
<b>Octopus Greek Salad.</b> Dehydrated Olives. Confit Cherry Tomatoes. Goat Feta. Cucumber Ribbons. Onion. Oregano. GF, DFO	\$24
<b>Artisan Halloumi.</b> Heirloom Beets. Broccolini. Leaf Greens. Seeds. GF, V	\$20

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### Mains

**Market Fish.** (Fish of the Day) *Please ask Staff*

<b>250g Porterhouse.</b> Angus Pure. Chargrilled. Duck Fat Potatoes. Broccolini. Guanciale. Cauliflower Puree. Red Wine Jus. GF, DFO	\$32
<b>250g Eye Fillet.</b> Angus Pure. Chargrilled. Heirloom Beets. Chimichurri. Port Caramelised Shallot. Cauliflower Puree. Crispy Guanciale. Red Wine Jus. GF, DFO	\$48
<b>Smoked Pork Rib Rack.</b> Burnt Slaw. Duck Fat Potato Wedges. GF, DF	\$32
<b>Crispy Skin Pork Belly.</b> Apple and Fennel Puree. Apple Cider Jus. Choy Sum. Radish. GF, DF	\$28
<b>Crispy Skin Chicken Breast.</b> Broccoli Steak. Cauliflower Puree. Labne. Pangrattato. Lemon. GFO	\$30
<b>SA Salt and Pepper Squid.</b> Fries. Quinoa Salad. Black Garlic Aioli. Lemon. DF	\$28
<b>Crispy Pan-Fried Gnocchi.</b> Rich Tomato Sugo. Grilled Eggplant. Manchego. Diced Jamón. vo	\$30
<b>Rocket Pesto Tagliatelle.</b> Walnuts. Zucchini Ribbons. Cherry Tomato. Pangrattato. Lemon Zest. VG, DF	\$19

### Sides

<b>Broccolini Chargrilled.</b> Lemon. Labne. Za'atar DFO, GF, V, VGO	\$10
<b>Duck Fat Potatoes.</b> Tomato Salt. Charred Rosemary. DF, GF	\$8
<b>Fries.</b> Black Garlic Aioli. GF, DF	\$8
<b>Greek Salad.</b> Cherry Tomatoes. Cucumber. Onion. Dried Olives. Goat's Feta. v, GF	\$12
<b>Rocket and Pear Salad.</b> Parmesan. Walnuts. GF, v	\$8

### Sweets

<b>Warm Brownie Duo.</b> White and Dark Chocolate. Salted Caramel. Chocolate glaze. Vanilla Bean Ice-Cream. Honeycomb. v	\$15
<b>Berry Cheesecake.</b> Burnt Butter Soil. Raspberry Sugar. Raspberry Ripple Meringue. Berry Jelly. GF, vo	\$12
<b>Coconut Mango Parfait.</b> Mango Shards. Lemon Myrtle Steeped Apricots. Native Finger Lime. GF	\$12
<b>Cheese Plate.</b> Fresh and Dried Fruit. Quince Emulsion. Seeds. Lavosh Bark. GFO	
	<b>1 Cheese \$18 2 Cheese \$28 3 Cheese \$35</b>
<b>Sorbet.</b> Marmalade. Assorted Dried Fruit. GF, DF, v, VG	\$8
<b>Affogato.</b> Biscotti. Vanilla Bean Ice-Cream. Fresh Espresso. v	\$10

*Please see staff for selection of Liquors to add.*