



GIN DINNER

Sample menu, subject to change

AMUSE-BOUCHE

Scallop Crudo

Lightly cured scallop, fennel seed, pepper berry, soft herbs, lemon gel

Paired with **Dasher + Fisher Ocean Gin**

FIRST COURSE

Capocollo Toast

Finely shaved capocollo, savoury herbs, confit garlic, brioche, horseradish & orange mascarpone, fennel & orange salad

Paired with **Dasher + Fisher Sloe Gin Negroni**

SECOND COURSE

Pasta

Potato & ricotta cappelletti, pancetta, olive oil, parmesan foam

Paired with **Dasher + Fisher Mountain Gin Martini**

DOLCI

Gin Baba

Gin-soaked baba, pickled berry compote, whipped vanilla mascarpone

Paired with **Dasher + Fisher Raspberry Gin Fizz**



DASHER + FISHER
TASMANIAN GIN



@tesorohobart
@dasherfishergin



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@dasherfishergins

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.