core

restaurant & bar

At Core Restaurant & Bar, we celebrate seasonal dining with a focus on quality ingredients sourced from Tasmania and the finest producers across Australia. Led by Executive Chef Matt, each dish is crafted with care, combining classic and modern techniques to showcase refined flavours and a genuine respect for the season. We highlight elements of Tasmanian produce, making the most of what this remarkable island has to offer.

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Entrée

House-baked focaccia served with cultured butter and sea salt | *DFO, NF & V* $12

Tasmanian pacific oysters | *DFO, NFO, GF & AU* $30 ½ doz / $50 doz
Natural, with lemon and mignonette
or
Roasted, with whisky butter and togarashi crunch

Roasted butternut pumpkin soup, grilled focaccia, coconut cream and toasted pumpkin seeds | *DF, GFO & V* $18

Crispy falafel served with cucumber, avocado, fresh herbs, pickled red cabbage and tahini kefir dressing | *NF & V* $24

Za'atar-spiced Northern Midlands lamb ribs, red pepper muhammara, pomegranate, sumac and fresh herb salad | *GF & DF* $28

Crispy twice-cooked pork belly served with apple and miso purée, rocket and fennel salad, fried sage | *GF, DF & NF* $28

Mains

Pan roasted locally sourced market fish, braised tomato pearl cous cous, lemon cheek, charred broccolini | *NF, DF & AU* $44

Chilli prawn linguine, semi-dried cherry tomatoes, chilli, basil and Parmesan | *NF, DFO, GFO, VGO & AU* $37

Slow-roasted chicken supreme, honey-roasted carrots, broccolini and chasseur sauce | *GF, NF & DFO* $36

Slow-cooked Cape Grim beef cheek, cauliflower purée, Shiraz jus and gremolata | *GFO, NF & DFO* $42

From the Grill

300g Cape Grim scotch fillet $58

250g Cape Grim porterhouse $52

All steaks served with broccolini, confit pearl onions & your choice of sauce ~ bearnaise, green peppercorn, mushroom or shiraz jus | *DFO, GF & NF*

Sides

Silky pomme purée finished with fresh chives | *GF & V* $12

Petite leaves, cucumber, fennel and honey mustard dressing | *VG, DF, GF & NF* $12

Roasted chat potatoes, confit garlic| *VG, DF, GF & NF* $12

Seasonal greens finished with beurre noisette and fried capers | *GF, DFO & V* $12

Desserts

Basque cheesecake served with berry coulis | *GF & NF* $19

Sticky toffee pudding, dulce de leche and vanilla bean ice cream | *NF* $21

Chocolate and salted caramel tart, whipped mascarpone and a crisp chocolate wafer | *NF & V* $21

Vanilla Bean's Ice-cream with Choco malt | *V* $12

VG- vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy free | NF - Nut Free | DFO - Dairy Free Option | GFO - Gluten Free Option | VGO - Vegetarian Option | AU - Australian
Our seafood is proudly sourced from Australia, with a focus on quality, freshness and provenance. Our menu is prepared in a kitchen where allergens are present.
Please speak with our team before ordering if you have any dietary requirements or require gluten-free or dairy-free options.