

DINNER MENU



At Diverge, we take great pride in offering a diverse menu where local produce is presented across a simple, honest menu... enjoy Tasmania on a plate!

The wood is Australian Wormy Chestnut. The custom-made garden sculptures in steel are designed and made by Kooper Tasmania. The beverage list highlights our owner's shout out to our State's finest wine and beer offerings. The food talks to Launceston and the North providence.

Our team are themselves and we wish nothing more than for you to enjoy the space, our company, and your time here in Hotel Verge. From all of us, thank you.

STARTERS

\$

Crispy potato and herb croquette (GFO)

17

with local potatoes, cheese, & fresh herbs. served with garlic aioli

Flame grilled Tasmanian octopus (DF, GF) - A

19

with garden herbs salad & side of lemon

Chilled Cajun shrimp cheesecake (GFO) - A

18

herb crumb base, cream cheese, celery, & fresh dill. topped with Cajun prawns and lemon dressing

Mushroom arancini

17

Mr. Brown & Towns foraged mushrooms with parmesan

Smoked chicken salad (GFO)

19

a blend of mizuna salad mixes with a creamy mustard dressing. served with crispy bacon & croutons

MAINS

\$

Creamy mushroom risotto (GF, V, DFO, VGO)

38

wild West Tamar mushroom risotto with parmigiano cheese and garlic

Scotch fillet 300 g (GF, DFO)

47

with garlic potato gratin, truffled pea purée, Tamar oyster mushrooms, & red wine and thyme jus

Confit duck leg (GF, DF)

44

with cauliflower mash, cumin pumpkin, sofrito verde, & rich duck braising sauce

Lemon chicken (GF)

44

with garlic zucchini noodles, grilled halloumi, & butter lemon sauce

Braised pork belly (GFO, DFO)

45

with red cabbage, parsnip purée, a crispy potato croquette, & red wine jus

Slow-braised lamb shank (GF)

45

with creamy potato mash, seasonal market greens & red wine jus

Tasmanian Atlantic salmon (GF, DFO) - A

42

With grilled prawn, creamy potato mash, potato rösti, seasonal vegetables & fresh lemon

SIDES

\$

Duck fat roasted potatoes

10

Honey lemon carrot

10

Seasonal Tasmanian vegetables with herb butter

10

Roasted pumpkin with honey & chilli

10

Garden leaf salad with herbs, pickled pear & parmesan

10

Truffle parmesan fries

10

DESSERTS

\$

Lemon tart

16

with raspberry sauce, candied lemon slices, & vanilla cream soil

Chocolate panna cotta (GF)

16

with honeycomb, macadamia brittle, & spiced rum cream

Tiramisu

17

coffee-dipped biscuits layered with rich mascarpone cheese, local berries, & finished dusting of cocoa

Poached pears (GF, VG)

15

in brown sugar syrup served with Chambord mascarpone, blueberry compote, & fresh berries

Affogato (GF)

14

two scoops of creamy vanilla gelato with freshly brewed espresso