

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

\$

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|---|-----------|
| Toasted sourdough | 11 |
| with balsamic, olive oil, dukkha & hummus | |
| Flame grilled Tasmanian octopus (A) | 19 |
| with lemon & garden herbs | |
| Korean glazed chicken wings | 18 |
| with sesame & shallot | |
| Mushroom arancini | 17 |
| Mr Brown & Towns foraged mushrooms, with parmesan | |
| Burrata | 16 |
| with seasonal accompaniments & toasted bread | |

MAINS

\$

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|--|-----------|
| Scotch fillet 300g (GF) | 42 |
| with garlic potato, & broccolini | |
| 100% Tasmanian beef burger | 32 |
| with house sauce, on a milk bun | |
| Slow-braised lamb shank (GF) | 42 |
| with potato mash, & market vegetables | |
| Tasmanian Atlantic salmon (A) (GF) | 38 |
| with grilled prawn, mashed potato, & lemon beurre blanc | |
| Pappardelle (V)(GFO) | 35 |
| with Brown & Towns mushrooms, Tasmanian truffle, & aged parmesan | |
| Nichols Poultry chicken tagine (GF) | 38 |
| with apricot, almond, & warm spice | |

SIDES

\$

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|---|----------|
| Garden leaf salad with herbs, pickled pear, & parmesan | 9 |
| Brown & Towns field mushrooms | 9 |
| Roasted cauliflower | 9 |
| Confit garlic potatoes with rosemary salt | 9 |
| Bowl of chips, herb seasoning, with aioli | 9 |

DESSERTS

\$

Sticky date pudding

with Hellyer's Road whiskey caramel

15

Pistachio cheesecake (GF)

with cream

16

Dark chocolate fondant

with cream

17

