

## DINNER MENU

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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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<b>Manu bakery toasted sourdough</b> with balsamic, toum and dukkah	17.5
<b>Confit Huon salmon rilette</b> with crème fraiche, apple, fennel & crisps (GF avail)	25
<b>Chermoula Nichols chicken tacos</b> with quinoa tabouli, avocado & sriracha	22.5
<b>York Town Organics' heirloom carrots</b> with Hazelbrae hazelnut dukkah, carrot crisps, chervil (V,GF)	19.5
<b>Master stock Scottsdale pork belly bao</b> with mirin pickled vegetables, Hoi Sin & herbs	23
<b>Cauliflower pannacotta</b> with witlof marmalade & smoked eel (GF)	20.5
<b>Du Cane pale ale battered Tasmanian scallops</b> with sauce vierge, pancetta, spinach & cauliflower	27

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**MAINS**

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<b>Crispy skin Huon salmon</b>	<b>49.5</b>
with prosciutto & prawn Colcannon, lemon & dill beurre blanc	
<b>Cape Grim beef brisket bourguignon pie</b>	<b>42.5</b>
with mushroom, baby onion, carrot & mushy peas	
<b>Wild Clover lamb rump fines herbes</b>	<b>42.5</b>
with caponata tartlet, shank croquette, roasted eggplant & jus	
<b>Brown &amp; Towns mushroom &amp; leek arancini</b>	<b>38.5</b>
with Swiss browns, artichoke puree, salsa Verde & forest floor	
<b>Cressy eye fillet (250g) w Brown &amp; Towns oyster mushroom</b>	<b>58.5</b>
with spinach, Du Puy lentils & Café de Paris butter	
<b>Nichols chicken takari (Nepali Chicken Curry)</b>	<b>41.5</b>
with roasted tomato chutney, rice, and house made yoghurt flat bread	

**SIDES**

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<b>Honey, orange &amp; goats' cheese York Town Organics' Dutch carrots with toasted grains</b>	<b>10</b>
<b>York Town Organics' baby leaf salad with pickled red onion &amp; parmesan salad</b>	<b>9</b>
<b>Edamame with chilli salt &amp; black vinegar</b>	<b>7</b>
<b>Green beans with feta, almond &amp; citronette</b>	<b>7</b>
<b>Confit garlic potatoes with aioli</b>	<b>10</b>
<b>Bowl of chips with aioli</b>	<b>11</b>

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DESSERTS

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**Tamar Valley Organics passionfruit bavaois (GF)** 18  
with tuille biscuit, granita & white chocolate soil

**Churros doughnuts** 16  
with cinnamon, dulce de leche & ganache

**Tamar Valley Organics' lemon posset** 18  
with bundt cake, candied lemon glaze

**Soft centered chocolate pudding** 18  
with vanilla bean ice cream & raspberry

**Selection of 3 Tasmanian cheese** 30  
with lavosh, dried fruit, apple & quince