

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

\$

Manu bakery toasted sourdough with dukkah, nduja butter, balsamic, & olive oil	19.5
Stanley Three Friends abalone with XO sauce, & wakame salad	29
Nicholls chicken momo dumplings with Nepalese roasted tomato chutney	25.5
Yorktown Organics roasted and pickled beetroots with hummus, falafel, & crisp chickpeas	24.5
Cressy eye fillet tartare with cured yolk, horseradish cream, & house lavosh	27.5
Scottsdale confit pork belly with fennel and apple puree, roasted fennel, candied figs, & cider jus	28

MAINS

\$

Crispy skin Huon salmon

49.5

with prosciutto & prawn Colcannon, lemon & dill beurre blanc

Nichols roast chicken, sweetcorn, leek, and tarragon pie

42.5

with brioche, bacon & thyme stuffing, house creamed corn and charred leek

Wild Clover lamb rump fines herbes

42.5

with caponata tartlet, shank croquette, roasted eggplant & jus

Brown & Towns mushroom & leek arancini

38.5

with Swiss browns, artichoke puree, salsa Verde & forest floor

Cressy eye fillet (250g) w Brown & Towns oyster mushroom

58.5

with spinach, Du Puy lentils & Café de Paris butter

Nichols chicken takari (Nepali Chicken Curry)

41.5

with roasted tomato chutney, rice, and house made yoghurt flat bread

SIDES

\$

Honey, orange & goats' cheese York Town Organics' Dutch carrots with toasted grains

10

York Town Organics' baby leaf salad with pickled red onion & parmesan salad

9

Edamame with chilli salt & black vinegar

7

Green beans with feta, almond & citronette

7

Confit garlic potatoes with aioli

10

Bowl of chips with aioli

11

DESSERTS

\$

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

18

Churros doughnuts
with cinnamon, dulce de leche & ganache

16

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

18

Soft centered chocolate pudding
with vanilla bean ice cream & raspberry

18

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

30