



FLAGSTAFF ESTATE X SEASON AND FIRE



A BESPOKE PRIVATE DINING EXPERIENCE

Are you ready to indulge in the finest Tasmanian produce, right from the comfort of your home away from home? It is our pleasure to bring to your stay a unique collaboration with renowned local caterers Jimi and Maybell (aka Season and Fire), offering live wood-fire cooking and communal feasting tables in an intimate dining experience like no other!

Season and Fire set out to create the ultimate culinary adventure during your Hobart escape. Where chefs are removed from the hidden confinements of the kitchen; allowing an interaction with the producers of the food from the comfort of our luxury accommodation, Flagstaff Estate. Available for lunch or dinner, our in-house chef experience is perfect for those celebrating a special occasion or long-awaited reunion with loved ones, with the very best in locally sourced, seasonal produce served up as shared plate offerings. Best of all, Season and Fire will clean up as if they were never there, leaving you to truly relax, unwind and enjoy your night with loved ones!

Flagstaff Estate x Season and Fire: an unforgettable private dining experience for your heart, soul and senses.

Please advise of any dietary requirements prior to your private dining experience.





*Season
and
Fire*

*PRIVATE DINING EXPERIENCE
TWO COURSE MENU*

TO START OR TO FINISH

Cheese board Tasmanian soft and hard cheese, olives, dips, fruit, pickles, bread and house made crackers

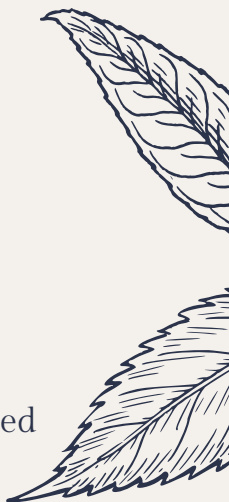
MAIN (CHOICE OF TWO)*

Seared Tasmanian lamb rump with chimichurri
Braised beef cheek with whisky cream and potato puree
Spatchcocked chicken with fresh herbs and garlic
Market fresh white fish with grilled lemon and caper dressing
House made gnocchi with sunflower seed pesto

SIDE (CHOICE OF TWO)*

Broccolini with lemon and parmesan pangrattato
Smashed potatoes with pickled shallots and sage
Cos with buttermilk dressing and shaved parmesan
Roast pumpkin, spiced chickpeas, pickled red onion and spinach
Charred cauliflower with harissa, parsley and sumac

*Main meal is accompanied by locally made fresh sourdough bread, cultured butter and fresh green salad with chardonnay vinaigrette





Season and Fire

Menu Two

INTIMATE DINING EXPERIENCE
THREE COURSE FEAST & STYLED TABLESCAPE
premium cutlery, crockery, table runner, candles, fresh florals and printed menu

ENTRÉE (CHOICE OF TWO)

Braised beef cheek, whisky cream, potato mash
Beetroot and gin trout gravlax with crème fraiche, dill and crisp bread
Beef tataki, wild roquette, beetroot and wasabi
Charred Rannoch quail, orange, sherry and fennel
Polenta with Tasmanian mushrooms, goat cheese and thyme
Spring Bay mussels with tomato, saffron and house made flatbread

MAIN (CHOICE OF TWO)*

Seared Tasmanian lamb with chimichurri
Reverse seared Cape Grim eye fillet with pepper berry reduction
Spatchcocked chicken with fresh herbs and garlic
Market fresh white fish with grilled lemon and caper dressing
Confit duck Maryland with sherry vinegar braised radicchio
House made gnocchi with sunflower seed pesto



SIDES (CHOICE OF TWO)

Crispy potatoes with pickled shallots and sage
Grilled broccolini with lemon and parmesan pangrattato
Charred cauliflower with harissa, parsley and sumac
Baby carrots, burnt honey and hazelnuts
Cos with buttermilk dressing and shaved parmesan
Roasted beetroot, orange and Persian fetta



TO FINISH (CHOICE OF ONE)

Wattle seed panna cotta, hazelnuts and chocolate
Blackberry and earl grey tart with vanilla cream
Tasmanian soft and hard cheese, olives, fruit, pickles, bread and house made crackers



*Main meal accompanied by fresh local sourdough bread, cultured butter and fresh green salad
with chardonnay vinaigrette



Season and Fire

Menu Three

PLATED DINING EXPERIENCE WITH PAIRED TASMANIAN WINES THREE COURSE FEAST & STYLED TABLESCAPE

premium cutlery, crockery, table runner, candles, fresh florals and printed menu

Glass of Tasmanian sparkling followed by Tasmanian wine paired with each dish

ENTRÉE (CHOICE OF TWO)

- Braised beef cheek, whisky cream, potato mash
- Beetroot and gin trout gravlax with crème fraiche, dill and crisp bread
- Beef tataki, wild roquette, beetroot and wasabi
- Charred Rannoch quail, orange, sherry and fennel
- Polenta with Tasmanian mushrooms, goat cheese and thyme
- Spring Bay mussels with tomato, saffron and house made flatbread

MAIN (CHOICE OF TWO)*

- Seared Tasmanian lamb with chimichurri
- Reverse seared Cape Grim eye fillet with pepper berry reduction
- Spatchcocked chicken with fresh herbs and garlic
- Market fresh white fish with grilled lemon and caper dressing
- Confit duck Maryland with sherry vinegar braised radicchio
- House made gnocchi with sunflower seed pesto

SIDES (CHOICE OF TWO)

- Crispy potatoes with pickled shallots and sage
- Grilled broccolini with lemon and parmesan pangrattato
- Charred cauliflower with harissa, parsley and sumac
- Baby carrots, burnt honey and hazelnuts
- Cos with buttermilk dressing and shaved parmesan
- Roasted beetroot, orange and Persian fetta

TO FINISH (CHOICE OF ONE)

- Wattle seed panna cotta, hazelnuts and chocolate
- Blackberry and earl grey tart with vanilla cream
- Tasmanian soft and hard cheese, olives, fruit, pickles, bread and house made crackers

*Main meal accompanied by fresh local sourdough bread, cultured butter and fresh green salad
with chardonnay vinaigrette





Season and Fire

Album







Images courtesy of our friends Sophie Sullivan and Clare Bernadette