

# Season & Fire

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 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!

Additionally, Season and Fire offer an array of exquisite platters—breakfast hampers, cheese and charcuterie boards, and fresh seafood platters—that can be added to your intimate dining experience or ordered individually.

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



2 Course Menu  
\$800 private chef  
+ \$90 per guest

MAIN

CHOOSE 2

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Seared Tasmanian lamb rump with chimichurri  
Braised beef cheek with whisky cream and potato puree  
Chicken Maryland with fresh herbs and garlic  
Charred eggplant, chermoula, roasted radish, hung yoghurt and spiced honey  
Blue-eye Trevalla with grilled lemon and caper dressing  
House made gnocchi with sunflower seed pesto  
Confit duck Maryland with sherry vinegar braised radicchio  
Polenta with Tasmanian mushrooms, goat cheese and thyme  
Tasmanian Rock Lobster with yuzu butter and tarragon POA

SIDE

CHOOSE 2

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Crispy potatoes with pickled shallots and sage  
Broccolini with lemon and parmesan pangrattato  
Charred cauliflower with harissa, parsley and sumac  
Baby carrots, burnt honey and hazelnuts  
Roasted beetroot, orange and Persian feta  
Cos with buttermilk dressing and shaved parmesan  
Roasted beetroot, orange and Persian feta  
Pear and prosciutto salad with rocket and sage

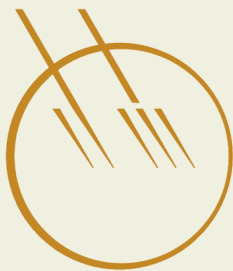
Main meal is accompanied by sourdough bread, cultured butter and fresh green salad with chardonnay vinaigrette

TO FINISH

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Tasmanian soft and hard cheese, charcuterie, olives, dips, fruit, pickles, sourdough bread, crackers and house made lavosh

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3 Course Menu  
\$800 private chef  
+ \$130 per guest

Wine pairing available by enquiry

## ENTRÉE

CHOOSE 2

Oysters with yuzu pearls / spiced miso butter / apple cider mignonette  
Braised beef cheek, whisky cream, potato mash  
Beetroot and gin trout gravlax, crème fraîche, dill and crisp bread  
Pork belly skewers with szechuan chilli oil  
Spring Bay mussels with tomato, saffron, house made flatbread  
House made gnocchi with sunflower seed pesto  
Grilled squid with fennel puree and nduja  
Beef tataki, ponzu, salty chip, egg yolk  
Garlic pan fried scallop with chorizo crumb and sweet corn puree  
Charred eggplant, chermoula, roasted radish, hung yoghurt and spiced honey

## MAIN

CHOOSE 2

Seared Tasmanian lamb with chimichurri  
Reverse seared Cape Grim eye fillet with pepper berry reduction  
Chicken Maryland with fresh herbs and garlic  
Blue-eye Trevalla with grilled lemon and caper dressing  
Roasted sweet potato, miso butter, leek and white bean  
Confit duck Maryland with sherry vinegar braised radicchio  
Polenta with Tasmanian mushrooms, goat cheese and thyme  
Tasmanian Rock Lobster with yuzu butter and tarragon POA

## SIDES

CHOOSE 2

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

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

## DESSERT

CHOOSE 1

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

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## BREAKFAST HAMPERS

suitable for a 2-3 night stay

### CONTINENTAL

4 People \$250 / 8 People \$450

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Sourdough bread, fresh pastries, gourmet yoghurt, house-made granola, fresh fruit, milk, fruit juice, cultured butter and condiments

### GOURMET BREAKFAST HAMPER

4 People \$350 / 8 People \$550

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Free-range eggs, premium bacon, chorizo, halloumi, vine-ripened tomatoes, Sourdough bread, fresh pastries, gourmet yoghurt, house-made granola, fresh fruit, milk, fruit juice, cultured butter and condiments



## PLATTERS

### OYSTERS

\$50.00 per dozen

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Fresh Boomer Bay pacific oysters served with lemon and apple cider mignonette

### TASMANIAN LOBSTER AND PRAWN PLATTER

\$250.00

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Tasmanian rock lobster and 2 dozen prawns with condiments

### GOURMET SEAFOOD PLATTER

\$400.00

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2 dozen oysters, 1 dozen prawns, Tasmanian rock lobster, smoked salmon rosettes and condiments

### CHARCUTERIE AND CHEESE PLATTER

7-10 guests \$230

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Mortadella, salami, smoked ham, Coal Valley Triple Cream Brie, Bay of Fires Semi Hard, Ashgrove Little Blue Lake Blue Cheese, seasonal fruits, vegetables, fig jam, pickles, house made lavosh, crackers and quince paste

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