

NEW Hobart Dining Hot Spot - Prospect House Open For Dinner - Richmond Tasmania

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NEW TASMANIAN GOURMET DINING VENUE OPEN 7 DAYS

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September 2019: Prospect House Restaurant, the fine dining restaurant at one of Tasmania's oldest and most elegant country house hotels, now welcomes locals and visitors, alongside hotel guests, for dinner every night of the week.

Head Chef Kurstin Berriman has created a sophisticated, contemporary dinner menu celebrating the very best of Tasmanian produce. She's delighted that locals and visitors, as well as hotel guests, can now enjoy her food:

'The menu at Prospect House Restaurant features simple, tasty, fresh dishes made with top quality local produce and is designed to be enjoyed with family and friends.'

Berriman, who has worked in the hospitality industry in Tasmania and the UK for over 20 years and has owned and operated award-winning restaurants including Restaurant Synergy in Launceston, is proud to bring her creativity and passion for Tasmanian produce to Prospect House Restaurant.

'I'm excited about creating new dishes from seasonal produce, incorporating modern and traditional techniques, while respecting the foundations of classical French cooking,' she says.

Prospect House Private Hotel has its own orchard and gardens where mulberries, quince, walnuts, herbs, root vegetables and more are grown. Berriman regularly picks, pickles and preserves for the months ahead. There's also an apiary, where a thriving bee community produces honey for the restaurant kitchen.

More local produce, ranging from trout and lamb to olives and cheeses, is sourced from nearby Coal River Valley. Berriman's relationships with smaller producers and family-owned farms mean she has access to exceptional quality, limited supply ingredients. Local farmers often drop their own produce at the kitchen back door.

Prospect House Restaurant's seasonal three-course dinner menu (\$85 including side dishes and amuse-bouches) includes entrées such as Tarkine free-range pork belly served with Savoy cabbage and pickled quince, and main courses such as Strelleyfield free-range duck breast served with mushroom and chestnut ravioli and black truffle consommé.

Diners can enjoy fine Tasmanian wines, including a selection of cool climate Coal River Valley wines, from an extensive wine list that also includes other Australian and international drops. The drinks list features world-class Tasmanian whiskies and craft gins too. Before and after dinner drinks can be served in several cosy fireside lounge spaces or outside in the gardens in summer.

Prospect House Restaurant is perfect for special occasion dining and can accommodate groups of up to 12 (subject to hotel occupancy). Diners can also eat outside in warmer months, casually by a courtyard fire or at a special table overlooking the pond and oak trees (on request).

Dinner guests may also book a room for the night (subject to availability).

COMING SOON: Cooking classes with Kurstin Berriman – hotel guests will be able to join cooking classes on Fridays (Bread and Butter Making) and Saturdays (Pickling and Preserving).

For more information visit: <https://prospecthouseprivatehotel.com.au/>

ENDS

Please reach out if you want images as we have great shots!

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Insta: prospecthouseprivatehotel

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