

ENTRÉE

Edamame with pink salt flakes	9
Soup of the season, served with toasted bread	14
Turkish bread, served with dips and olives	12
Salt and pepper squid, herb salad, smoked chipotle mayonnaise	18
Gyoza served with Japanese dressing, fried shallots	15
Roasted potatoes with chorizo, coleslaw and smoked chipotle mayonnaise	15

MAINS

Herb crusted fish of the day, served on creamy mash potatoes, seasonal vegetables and lemon butter sauce	40
Double roasted pork belly, potato and beer gravy, topped with apple relish GF	36
Confit of duck served with fried rice, plum sauce and Asian slaw GF	38
Vegetable curry served with steamed rice and pappadums V/GF	24
Chicken Milanese served on risotto with vegetables and roasted capsicum sauce	35
Steak grilled to perfection, served with golden chips, fresh salad, and your preference of pepper or mushroom sauce GF	
200g Eye fillet	46
300g Beef scotch fillet	48

SIDES

Mixed salad with balsamic dressing	9
Sautéed vegetables	9
Chips with tomato sauce	9

DESSERTS

Sticky date pudding with butterscotch sauce and cream	16
Apple crumble with custard and vanilla bean ice cream	16
Tasmanian cheese platter, dried fruit and crackers	25

KIDS MENU

Ages 5-12. All kids meals include a glass of soft drink and a choice of chocolate or strawberry ice cream sundae.

Chicken tenders & chips	15
Cheesy pasta bake, ham and tomato sugo	15
Fish & chips, tomato sauce	15

GF – Gluten Free, V – Vegetarian, VG – Vegan

While we endeavour to cater for all dietary requirements, please be aware we do operate an allergen free kitchen. As such we cannot rule out cross contamination of dairy, eggs, nuts, sesame or gluten.

