

Starters

To share...

crusty vienna **garlic bread** (1-2 people)... \$6

hot **pub loaf** with your choice of plain or garlic butter (2-4 people)... \$9

trio of homemade **dips** with chipatta bread (1-2 people)... \$12

garlic and feta **pizza** bread (2-4 people)... \$11

Entrées

today's **soup** with a warm bread roll... \$8

cajun spiced **calamari** lightly fried with a cucumber salsa... \$11

tempura chicken drizzled with strawberry chilli sauce and served with rice... \$10

bacon and chicken liver **pate** with warm rustic bread, balsamic and olive oil... \$9

ricotta **tartlet** served with pancetta and topped with chilli jam... \$9

indian spiced chicken **skewers** with toasted peanuts and yoghurt... \$11

your selection from the **gourmet bar** with any of our entrees... \$10

to ensure adequate levels of service **it is advised that you make a reservation**, as we may be unable to guarantee table availability at your preferred time

if you wish to bring your own cake for special occasions, please be aware that we charge \$1 per head to store, plate and present your cake

one payment per table please, we are unable to divide table accounts whilst we provide table service, individual drinks may be purchased at the bar

Mains

200g ocean **trout** grilled medium and served with smoked salmon mash and stuffed pepperdews... \$29

malfade ribbon **pasta** with smoked chicken, olives, roasted capsicum and crisp pancetta dressed with olive oil and parmesan... \$25

char-grilled **pork** cutlet rubbed with a wattleseed seasoning and served with grilled pear and balsamic reduction... \$26

roasted **duck** leg with apple and cashew salad and a sweet thai dressing... \$27

rib eye steak grilled on the bone with caramelised baby onions and garlic... \$38

vegetarian **linguini** with semi dried tomatoes, rocket and basil pesto, parmesan roasted pumpkin and pine nuts... \$23

today's **market fish** creation (your wait staff will advise)... market price

warm **lamb** salad served on toasted pita bread with garlic yoghurt... \$26

chicken **roulade** filled with prosciutto, bocconcini and spinach on a ricotta tartlet served with balsamic dressing... \$28

caesar salad with bacon, parmesan, egg, croutons and a light dressing... \$20
with smoked chicken... \$24

tender **pocketed chicken** breast filled with spinach and feta served on green beans with a garlic cream sauce... \$26

all of our mains include your selection from the gourmet bar
return as many times as you like – please use a fresh plate each time



items on this menu may contain substances which could have implications for people with food related health conditions, allergies or food intolerances

Mains

seasonal local market battered **fish and chips** served with tartare sauce and a lemon wedge... \$25

cajun **calamari** lightly fried and served with a cucumber salsa and chips... \$23

off shore selection of lightly fried fish pieces, scallops, prawns and calamari served with chips, tartare sauce and a lemon wedge... \$30

coarse crumbed tasmanian **scallops** with chips, tartare sauce and a lemon wedge... \$26

tempura chicken drizzled with strawberry chilli sauce and served with rice... \$24

choice cut chicken or beef **schnitzel** coated in coarse breadcrumbs served with chips and your choice of complimentary sauce... \$24

prime char-grilled **steaks** cooked from bleu to well done served with chips and your choice of complimentary sauce

porterhouse	fine texture, layer of fat	200g... \$24	400g... \$30
scotch fillet	tender and juicy	200g... \$26	400g... \$34
eye fillet	the best cut of all	200g... \$30	400g... \$38

complimentary sauces – mushroom, pepper, gravy, garlic cream, parmigiana topping, garlic butter extra jug of sauce... \$1.5

your selection from the **gourmet bar only**... \$16

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return as many times as you like – please use a fresh plate each time



Sides (only available as an accompaniment to a meal)

bowl of potato **wedges** with sour cream and sweet chilli sauce... \$6

bowl of **fries** with tomato sauce... \$5

Sweets

citrus tart with mango sorbet... \$9

white chocolate **panacotta** with raspberry sauce... \$9

a combination of raspberry and mango **sorbet**... \$10

chocolate lovers' tart with bitter chocolate sauce and cinnamon ice cream... \$10

warm **sticky date** pudding with butterscotch sauce served with cream, and macadamia and wattleseed ice cream... \$10

banana split with ice cream, whipped cream and your choice of topping... \$9

summer berry pudding with raspberry sorbet... \$10

two **cheese** plate with dried fruits and fig paste... \$14

Tea & Coffee

espresso, long black, flat white, latte, cappuccino, macchiato, mocha, chai latte... \$4

mug coffee, hot chocolate... \$5

milkshake, spider, affogato, iced coffee, iced chocolate... \$6.5

tea – bushells, english breakfast, earl grey, peppermint, lemon, chamomile, green... \$3.5

liqueur coffee – irish whisky, kahlua, frangelico, galliano

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Seniors Lunch

Seniors sized meals available for lunch only, Monday to Saturday (excluding public holidays). Available to seniors card holders.

Main course (including gourmet bar selection)... \$18

2 courses (main and soup or dessert) (your wait staff will advise today's selections)... \$22

3 courses (soup, main and dessert)... \$26

Gourmet Bar only... \$12

egg and bacon **slice** served with tomato relish and chips

coarse crumbed tasmanian **scallops** with chips, tartare sauce and a lemon wedge

rich beef and mushroom potato **pie**

beer battered market **fish and chips** with tartare sauce and a lemon wedge

tempura chicken drizzled with strawberry chilli sauce served with rice

crisp tasmanian ocean **trout** grilled medium with crushed baby potatoes

garlic **prawns** served with rice and prawn crackers

seafood **mornay** with scallops, prawns, ocean trout and shell pasta

200g **porterhouse** steak char-grilled bleu to well done served with chips and your choice of complimentary sauce

chicken breast **schnitzel** coated in coarse breadcrumbs served with chips and your choice of complimentary sauce

complimentary sauces – mushroom, pepper, gravy, garlic cream, parmigiana topping, herb butter extra jug of sauce... \$1.5

all of our seniors meals include your selection from the gourmet bar
return as many times as you like – please use a fresh plate each time
please ask our wait staff if you require assistance

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Kids Meals (for kids 12 and under)

grilled chicken **tenderloins** with chips and tomato sauce... \$9.5

battered **fish and chips**... \$9.5

beef **bolognaise** and shell pasta topped with grated cheese... \$9.5

tender minute **steak** with chips and thin gravy... \$9.5

grilled beef **burger** with cheese, lettuce and fries with tomato sauce... \$9.5

lightly fried **calamari** served with fries and tomato sauce... \$9.5

kid's selection from the **gourmet bar**... \$7

all of our kids meals include your selection from the gourmet bar
return as many times as you like – please use a fresh plate each time
fresh cutlery is also available at the gourmet bar

**for safety and hygiene reasons please ensure that
children are supervised at the gourmet bar**

Kid's Sweets

banana split with topping, whipped cream and sprinkles... \$5

frog in a pond with ice cream... \$5

vanilla **cheesecake** with cream and ice cream... \$5

ice cream with topping or ice magic... \$1.5 per scoop