

Starters

To share...

crusty vienna **garlic bread** (1-2 people)... \$5.5

hot **pub loaf** with your choice of plain or garlic butter (2-4 people)... \$7.5

rustic port and peppercorn chicken liver **pate** with herb melba toast (1-2 people)... \$8.5

duo of homemade **dips** with crisp bread (1-2 people)... \$9.5

Entrées

today's **soup** with a warm bread roll... \$7.5

lightly fried coconut **prawns** accompanied by a zesty coriander dipping sauce... \$12.5

szechwan pepper **calamari** lightly fried with lemon mayonnaise... \$8.5

sesame **tempura** chicken drizzled with our strawberry chilli sauce and served with rice... \$9.5

home cured seared ocean **trout** served with a celeriac and pear crème fraiche topped with baby capers and parmesan mountain bread... \$12.5

roasted huon honey brown **mushrooms** filled with camembert and served with tomato and zucchini relish... \$10.5

spicy cajun breast fillet chicken **skewers** served with tzatziki... \$9.5

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

****to ensure adequate levels of service we advise you to make a reservation as we are unable to guarantee table availability****

Light Choice Mains

seasonal local market battered **fish and chips** served with tartare sauce and a lemon wedge... \$22.5

caesar salad with bacon, parmesan, egg, and croutons and a light caesar dressing... \$18

with grilled chicken skewers... \$21... with smoked salmon... \$25.5

warm tender sliced **lamb** marinated in lemon, garlic and herbs served with tzatziki and a cherry tomato salad... \$23.5

sechwan pepper **calamari** lightly fried with lemon mayonnaise – a larger serving of our popular entrée served with fries... \$22

chinese style **stir-fry** with succulent slices of pork fillet, vegetables and hokkien noodles... \$21

blackened baby **barramundi** with cajun spices served with a green olive and tomato salsa with leaf salad... \$23

sesame **tempura chicken** drizzled with our strawberry chilli sauce and served with rice – a larger serving of our popular entrée... \$21

linguini with crumbled fetta, spinach, basil and cashew pesto, and roasted pumpkin dressed with olive oil and parmesan... \$19

all of our light choice mains 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

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

Sides (only available as an accompaniment to a meal)

bowl of potato **wedges** with sour cream and sweet chilli sauce... \$4.5

bowl of **fries** with tomato sauce... \$4

Mains

off shore selection of lightly fried fish pieces, scallops, prawns and calamari served with chips, tartare sauce and a lemon wedge... \$27

coarse crumbed tasmanian **scallops** with chips, tartare sauce and a lemon wedge... \$25

choice cut chicken or beef **schnitzel** coated in coarse breadcrumbs for extra crunch served with chips and your choice of complimentary sauce... \$21

calamari and prawn **pasta** in a spicy tomato cream sauce ... \$24

rich indian butter chicken **curry** with a pappadum and yoghurt... \$22

200g crisp tasmanian atlantic **salmon** grilled medium with crushed baby potatoes and a lemon caper butter sauce... \$27

tender **pocketed chicken** breast filled with spinach and fetta with a garlic cream sauce served on green beans... \$23

char-grilled **pork** scotch fillet on the bone with grilled apple, olive tapenade and balsamic dressing served with potato wedges... \$21

premium 200gm **eye fillet** wrapped in bacon served with honey brown mushroom and onion hash topped with béarnaise sauce... \$34

prime char-grilled **steaks** cooked from bleu to well done and served with chips and your choice of complimentary sauce – 200g or 400g

scotch fillet	tender and juicy	... \$25... \$32
porterhouse	fine texture, layer of fat	... \$21... \$28
rump	coarse cut, full of flavour	... \$18... \$25

coarser cuts of steak, often when cooked past medium, may require a little extra work from the jaw

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
fresh cutlery is also available at the gourmet bar



complimentary sauces - mushroom, pepper, gravy, garlic cream, parmigiana topping

extra jug of sauce... \$1.5

Sweets

profiteroles filled with a french vanilla mousse and topped with chocolate... \$9

rich dark **chocolate tart** served with double cream... \$9

a combination of raspberry and lemon **sorbet**... \$9

with a shot of absolut vodka... \$12 (alcoholic, equivalent to 1 standard drink)

french **apple cake** served warm with berry coulis and whipped cream... \$9

passionfruit **brulee** with double cream... \$9

warm flourless chocolate and almond **pudding** served with ice cream and whipped cream... \$9

gluten free **citrus cake** with double cream and berry coulis... \$9

banana split with ice cream, whipped cream and your choice of topping... \$8

two **cheese** plate with dried fruits and fig paste... \$13

Tea & Coffee

espresso, long black, flat white, latte, cappuchino, macchiato, mocha, chai latte...
\$3.5

hot chocolate, milkshake, spider... \$4

affogato, iced coffee, iced chocolate... \$5

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

if you wish to bring your own cake for special occasions – please be aware that we do 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 can be purchased at the bar

Kids Meals *(for kids 12 and under)*

grilled **chicken** with mashed potato and tomato sauce... \$9.5

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

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

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

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

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

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

all of our kid's 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 children are supervised at the gourmet bar****

Kid's Sweets

ice cream **sundae** with topping, whipped cream and sprinkles... \$5

peaches and ice cream... \$5

raspberry **jelly** with ice cream... \$5

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

kid's **banana split** with topping... \$5

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)... \$17

Main course and dessert (your wait staff will advise today's dessert selection)... \$20

szechwan pepper **calamari** lightly fried with lemon mayonnaise served with fries

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

crisp tasmanian atlantic **salmon** grilled medium with crushed baby potatoes and a lemon caper butter sauce

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

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

warm tender sliced **lamb** marinated in lemon, garlic and herbs served with tzatziki and a cherry tomato salad

grilled breast fillet chicken **skewers** served with our strawberry chilli sauce and salad greens

all of our senior's 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

****please ask our wait staff if you require assistance ****

senior's **gourmet bar** selection only... \$12

complimentary sauces - mushroom, pepper, gravy, garlic cream, parmigiana topping