

## Snacks, Small Plates and Shares

### Tasmanian Oysters

<b>Natural</b> , w/ lemon	½ doz \$20	doz \$38
<b>Kilpatrick</b>	½ doz \$22	doz \$40
<b>Battered</b> , w/ lemon mayo	½ doz \$22	doz \$40
<b>Baked</b> , w/ cheddar and leek	½ doz \$22	doz \$40
<b>Natural</b> , w/ limoncello	½ doz \$22	doz \$40

**One of each flavour of oyster** \$20

**House baked bread**, w/ whipped butter VO \$8

**House baked bread**, w/ dips VO \$15

**Garlic cheese pizza**, GFO/VO \$12 \$16

**Margarita pizza**, GFO/ VO \$12 \$16

**Mushroom croquettes**, w/ truffle aioli, 3 in a serve V \$12

**Pumpkin, pea and fetta arancini**, w/ herb mayo, 3 in a serve V \$12

**Falafels**, w/ tomato hummus, salsa verde Vegan/GF/DF \$12

**Goats cheese semolina gnocchi**, w/ salsa verde, and tomato relish \$12

**Momos**, steamed w/ curry dipping sauce chicken \$15 veg \$14

**Salt and pepper calamari**, w/ romesco sauce and spiced almonds GF/DF \$19

**Bucket of whole cooked prawns(350g)**, w/ lemon, and dipping sauces \$38

**Thai beef noodle salad**, w/ shredded vegetables, rocket, cashews, crispy shallots and lime dressing \$22

**Shaved chicken salad**, w/ cabbage, snow peas, mushrooms and avocado dressing \$24

**Caesar salad**, w/ baby cos, proscuitto, croutons, crumbled egg, anchovy puff pastry sticks and Caesar dressing \$20

add chicken \$28

**Antipasto platter**, w/ trio of Tasmanian cheese, proscuitto, salami, marinated olives, anchovy puff pastry sticks, honey pecans, crackers, garlic pizza and housemade potted bread \$45

**Shoreline share Platter (min 2 people)**, w/ bread and dips, garlic pizza, crumbed scallops, mushroom croquette, pumpkin pea, and fetta arancini, prawns, falafels, and chips pp\$30

**Shoreline seafood platter (min 2 people)**, w/ king prawns, grilled fish of the day, crumbed scallops, salt and pepper calamari, prawn cutlet skewer, Tasmanian oysters, beer battered chips and garlic pizza pp\$45

## Shoreline Favourites

### Plant-based schnitzel V

w/ chips, slaw, and choice of sauce \$24

### Plant based parmigiana V

w/ chips and slaw (vegan cheese optional \$3) \$26

### Chicken schnitzel GFO

w/ chips, slaw, and choice of sauce \$25

### Chicken parmigiana GFO

w/ chips and slaw \$27

### Nepalese chicken parmigiana GFO

w/ curry sauce and cheese, chips and slaw \$28

### Crumbed scallops GFO

w/ chips, slaw, and tartare \$32

### Beer battered fish and chips DF/GFO

w/ slaw and tartare market price

### Roasted Scottsdale pork belly GFO/DF

w/ roast vegetables and gravy \$35

### Roasted chicken breast GFO/DF

w/ roast vegetables and gravy \$35

### Slow cooked lamb shank GF/DFO

w/ creamy mashed potato, roasted baby vegetables and lamb jus \$30

extra shank \$42

## Mains

### Fish of the day

w/ creamy mashed potato, seasonal greens, prawn cutlets and white wine cream sauce market price

### 200g char-grilled eye fillet

w/ potato and mushroom galette, sautéed mushrooms, greens and jus \$44

### Spaghetti marinara GFO/DFO

w/ local seafood and prawns, parsley, garlic, and chilli \$26 \$39

### Fettuccini with roasted pumpkin sauce GFO/V

w/ Laud's almond Persian feta and peas \$18 \$30

### Mushroom and truffle risotto VO/GF/DFO

w/ thyme, mascarpone, and parmesan wafer \$20 \$34

## Mains to Share

all served w/ roasted Tasmanian chat potatoes and steamed broccolini

**1.2kg Slow roasted Tasmanian lamb shoulder (40min cooking time)** \$85

w/ lamb jus and house made mint sauce

**1kg Slow roasted Scottsdale pork belly (40min cooking time)** \$65

w/ apple sauce and pan gravy

## Grill

All grill items come w/ your choice of sauce, chips and slaw or choice of side

<b>325g Porterhouse</b>	\$35
<b>300g Scotch fillet</b>	\$42
<b>4-point lamb rack</b>	\$44
<b>Portuguese spiced ½ chicken</b>	\$34

**Sauces** all sauces GF \$3

Creamy mushroom, Pepper, Gravy, Red Wine Jus, Garlic Butter, Mustard, Chimichurri,

Creamy seafood sauce \$6

**Sides** \$8

**Creamy mashed potato**

**Beer battered chips w/ gravy** GFO

**Rocket & parmesan salad**

**Roasted vegetables**

**Sautéed broccolini w/ chili almonds**

**Grilled Dutch carrots w/ salsa verde**

**Garden salad**

**Kids Meals w/ ice cream and kids sized soft drink** \$12

**Hawaiian pizza**

**Margarita pizza**

**Pasta w/ Napoli sauce**

**Popcorn chicken w/ chips or vegetables**

**Fish w/ chips or vegetables**

**Grilled chicken w/ chips or vegetables**

**Chicken Parmigiana or Schnitzel w/ chips or vegetables**

## Desserts

**Summer berry panna cotta** GFO

w/ summer berries, coulis, and honey pecans \$14

**Chocolate and hazelnut brownie** GF

w/ Frangelico ice cream and hot chocolate sauce \$14

**House made limoncello sorbet sundae** GF/V

w/ berries and rose water Persian fairy floss \$14

**Honey crème brûlée** GF

w/ chocolate coated honeycomb, and white chocolate sorbet \$14

**Tasmanian cheese platter**

w/ lavosh, honey roasted pecans, and quince paste \$32