

Parmis & Schnitzels Available in Chicken (GFO) and Plant based Schnitzels

served with beer battered chips & slaw GFO (Vegan) Dairy Free Cheese optional

Plain Schnitzel	\$24
Traditional Parmis	\$26
<i>Nepalese Parmis- Chicken schnitzel, curry sauce</i>	\$28
<i>Indian Parmis- Butter chicken curry sauce, papadums</i>	\$28
Hawaiian -ham and pineapple	\$28
Meat lovers – ham, bacon, pepperoni & chipotle pulled pork	\$30
Surf & Barn- grilled prawn cutlets	\$35
<i>Aussie- BBQ sauce, Bacon, Fried Egg</i>	\$28
<i>Peperonata- Sweet and sour Capsicum, onion and tomato (Vegan)</i>	\$28
<i>Benedict- Ham, Fried egg, Hollandaise</i>	\$30
<i>Mexican- Chipotle pulled pork, Jalapenos, Guacamole, Corn Chips</i>	\$30

Double decker Parmis- 2 schnitzels both topped with Napoli and cheese on top of each-other \$45

Grill All grill items come with beer battered chips and slaw OR a side of your choice

325g Porterhouse	\$35
275g Scotch Fillet	\$42
500g T-Bone	\$48
Lamb Rump, minted peas	\$36
½ Chicken marinated in yoghurt, herbs & garlic	\$34
Sticky Pork Ribs (600g or 1.2kg)	\$35/65
Pork Chops, baked apple	\$36

Sauces (All GF) \$3

Mushroom, Pepper, Gravy, Red wine Jus, Garlic butter, Mustard (seeded, Dijon or Hot English), Apple, Lamb Jus, Creamy Seafood sauce (\$6 extra)

Sides \$8

Creamy mash v // Beer Battered Chips with gravy GFO// Rocket & Parmesan Salad VO/GF //Roasted Vegetables V/GF // Sautéed Broccolini with Chili almonds V/GF // Garden salad

Snacks, Small Shares & Platters

Shoreline Share platter; Bread and dips, garlic pizza, crumbed scallops, croquette, arancini, beer battered chips, falafels, King prawns. \$30pp

Antipasto and Cheese Platter: trio of Tasmanian cheeses, prosciutto, salami, marinated olives, anchovy puff pastry sticks, honey pecans, crackers, garlic pizza and house made potted bread \$45

Seafood Platter: King prawns, Grilled fish, crumbed scallops, salt & pepper squid, prawn cutlet skewers, oysters, beer battered chips, garlic pizza \$45pp

Oysters- Natural, lemon 20/38 Kilpatrick 22/40 Battered, lemon mayo 22/40
House baked bread, whipped butter v// with dips VO 8// 12
Garlic Bread \$10
Mushroom croquettes, truffle aioli (3) v \$12
Pumpkin, pea and feta arancini (3), herb mayo v GFO \$12
Falafels, tomato hummus, herbs V/G \$12
Salt & Pepper calamari, romesco sauce, spiced almonds GF/DF \$19
Caesar Salad, baby cos, pancetta, croutons, crumbed egg, anchovy puff pastry sticks, Caesar dressing
\$20 add chicken \$28

Bucket of Prawns (350g), lemon, dipping sauces GF/DF \$38

Shoreline Fav's

Stir fried wild rice, mushrooms, broccolini, snowpeas, Lauds Almond Perisan feta (V) \$28
Crumbed Scallops, chips, tartare, slaw GFO \$32
Roasted Pork Belly, Roast vegetables, gravy GF/DF \$36
Beer Battered Fish & Chips, tartare, slaw DF/GFO \$Market Price
Lamb Shank, creamy mash, baby veg, lamb jus GF/DFO 1 shank \$32/ 2 shanks 42
Fish Of the Day, creamy mash, steamed greens , prawn cutlets, white wine cream sauce
\$Market Price
Spaghetti marinara, local seafood and prawns with parsley, garlic and chilli GFO/DF \$26/39
Char grilled 200g Eye fillet, potato & mushroom galette, sautéed mushrooms, greens, jus \$44

Dessert

\$14

Pina Colada Panna Cotta, Coconut panna cotta, glazed pineapple, toasted coconut, rum grainta GF/V

Chocolate fondant, Frangelico ice cream

Apple & Rhubarb Crumble, dollop cream

Sticky date pudding, butterscotch sauce, Vanilla bean ice cream