

Small Plates

Beer Bread	9
<i>w/ truffle butter, garlic butter & Dukka</i>	
Buffalo Chicken Wings	14
<i>w/ blue cheese sauce</i>	
Potato, Caramelised Onion & Spinach Pakoras	15
<i>w/ lime pickle syrup & mango</i>	
Grilled Feta	15
<i>w/ tzatziki, sliced roma tomato, lemon & parsley dressing and a warm baguette</i>	
Tasmanian Pan-fried Scallops	18
<i>w/ cajun cream sauce, crispy prosciutto & orange dill salsa</i>	
Scottsdale Crispy Skin Pork Belly	18.5
<i>w/ fennel slaw, caramelized chilli & five spice salt</i>	

Bigger Plates

Chargrilled Pumpkin Salad	17.5
<i>w/ chorizo, semi dried tomato, feta, walnuts, red onion, coriander & a lemon cumin dressing</i>	
Mesclun Salad	18.5
<i>w/ orange, red onion, goats cheese, roast capsicum, pistachios & pomegranate dressing</i>	
Add Chicken to Salads	3.5
Moroccan Chicken Burger	18
<i>w/ marinated tenderloins, ham, mesclun, capsicum, pineapple, swiss cheese & coriander yoghurt served w/ thick cut chips</i>	
English Style Fish & Chips	19
<i>w/ mushy peas, lemon & dill aioli, malt vinegar & lemon</i>	
Pulled Beef Baguette	17.5
<i>w/ American cheese, pickles, red cabbage slaw, mustard & relish</i>	

Big Plates

Market Fish	POA
<i>see 'chef's additions'</i>	
Doo Town Venison Sausages	27.5
<i>w/ colcannon mash, jus & black cherry relish</i>	
Sheffield Lamb Rump	29
<i>in preserved lemon, rosemary & garlic w/ greek salad, lemon potato & garlic yogurt</i>	
Scottsdale Pork Rib on the Bone	29.5
<i>w/ apple & pear compote, chargrilled corn, spinach & jus</i>	
Whole Boned Baby Chicken	28.5
<i>in chimmi churri w/ corn salsa, mesclun salad & orange, coriander and cumin yogurt</i>	
Bruny Island Wallaby Topside	28
<i>w/ warm chargrilled pumpkin salad, jus & wattleseed butter</i>	
Butternut Pumpkin Steak	27
<i>w/ falafel, snow pea tendril salad, tomato capsicum coulis & truffle oil</i>	
Sides Plates	9
Pan Fried Swiss Brown Mushrooms	
<i>w/ truffle butter</i>	
Roasted Mediterranean Vegetables	
Creamy Potato Mash	
Thick Cut Chips w/ aioli	
Coleslaw	
Whole Grilled Corn Cob	
<i>w/ butter and pink salt</i>	
Greek Salad	

One Bill Per Table

Gluten free menu available on request

Parmi Plates

All parmis served w/ thick cut chips, mesclun salad

All parmis have tasty & mozzarella cheese

Schnitzel Base Selection 25

*Nichols Free Roaming Chicken, Bruny Island Wallaby or
Tasmanian Swiss Brown Mushroom*

Classic Topping Selection 27

Traditional

bacon w/ napolli sauce

Honolulu

ham & pineapple w/ napolli sauce & brie

The Englishman

*mashed potato, mushie peas, Yorkshire pudding & gravy
w/ napolli sauce*

Buffalo

w/ chilli and blue cheese sauce

Greenie (V)

spinach & pine nuts w/ pesto cream & Swiss cheese

Deluxe Topping Selection 28

Jack-o-lantern (V)

*roast pumpkin, semi dried tomatoes &
spinach w/ napolli sauce & goats cheese*

The Italian

mac & cheese w/ napolli sauce

Tassie

*bacon, caramelized onion & fried egg
w/ chipotle bbq sauce*

Burnie (V)

*capsicum, jalapenos & roasted chillies
w/ chilli sauce*

Convict

ham, chorizo & bacon w/ chipotle bbq sauce

Gourmet Topping Selection 29

Bass Strait

*tasmanian scallops, prawns & mussel in a garlic cream sauce
w/ diced tomatoes, basil*

Amigos

*salami, guacamole, sour cream, sweet chilli sauce, corn chips
w/ napolli sauce*

Tourist

*mango, avocado & prosciutto, coriander yoghurt,
w/ napolli sauce*

The Hog

pulled pork, Korean bbq sauce, Swiss cheese & slaw

Mt Wellington 9

(add an extra Schnitzel)

Brunswick Grill

*All steaks served w/ thick cut chips or stuffed potato,
slaw & red wine jus*

King Island Angus Reserve

Scotch Fillet 200grm 32

350grm 43

Sirloin 200grm 29

350grm 38

Mount Roland Premium

Eye Fillet 200grm 34

350grm 45

Rib on the Bone 500grm 48

60Day Aged

Steak Toppers 6

Beer Battered Onion Rings

Garlic Prawns

Cajun Scallops

Whole Bug w/ Hollandaise sauce

Steak Sauces 3.50

Gravy

Mushroom

Pepper

Dianne

Chilli

Creamy Blue Cheese

Hollandaise

Steak Butter 2

Roasted Garlic

Black Truffle

Diemans Chilli

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