

Small Plates

Beer Bread	9.5
<i>w/ truffle butter, garlic butter & Dukka</i>	
Buffalo Chicken Wings	15
<i>w/ blue cheese sauce</i>	
Potato, Caramelised Onion & Spinach Pakoras	16
<i>w/ lime pickle syrup & mango</i>	
Grilled Feta	16
<i>w/ tzatziki, sliced roma tomato, lemon & parsley dressing and a warm baguette</i>	
Tasmanian Pan-fried Scallops	18.5
<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	19
<i>w/ chorizo, semi dried tomato, feta, walnuts, red onion, coriander & a lemon cumin dressing</i>	
Mesclun Salad	18
<i>w/ orange, red onion, goats cheese, roast capsicum, pistachios & pomegranate dressing</i>	
Add Chicken to Salads	4.5
Moroccan Chicken Burger	18.5
<i>w/ marinated tenderloins, ham, mesclun, capsicum, pineapple, swiss cheese & coriander yoghurt served w/ thick cut chips</i>	
English Style Fish & Chips	21
<i>w/ mushy peas, lemon & dill aioli, malt vinegar & lemon</i>	
Pulled Beef Baguette	18
<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	28.5
<i>w/ colcannon mash, jus & black cherry relish</i>	
Sheffield Lamb Rump	29.5
<i>in preserved lemon, rosemary & garlic w/ greek salad, lemon potato & garlic yogurt</i>	
Scottsdale Pork Cutlets	29.5
<i>w/ apple & pear compote, chargrilled corn, spinach & jus</i>	
Nichols Chicken Breast	28.5
<i>Free range chicken in chimmi churri w/ corn salsa, mesclun salad & orange, coriander and cumin yogurt</i>	
Bruny Island Wallaby Topside	28.5
<i>w/ warm chargrilled pumpkin salad, jus & wattleseed butter</i>	
Butternut Pumpkin Steak	28
<i>w/ falafel, snow pea tendrils salad, tomato capsicum puree & truffle oil</i>	
Sides Plates	9
Pan Fried Mushrooms	
<i>w/ truffle butter</i>	
Roasted Mediterranean Vegetables	
Creamy Potato Mash	
Thick Cut Chips	<i>w/ aioli</i>
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 Range Chicken,
Bruny Island Wallaby, or;
Tasmanian Swiss Brown Mushroom*

Topping Selection

Traditional 4

bacon w/ napolli sauce

Burnie 4.5

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

Bass Strait 6

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

Tourist 5

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

Honolulu 5

ham & pineapple w/ napolli sauce & brie

The Englishman 5.5

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

Buffalo 4.5

chilli sauce and blue cheese

Amigos 6

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

Greenie 5

spinach & pine nuts w/ pesto cream & Swiss cheese

The Italian 4.5

mac & cheese w/ napolli sauce

Tassie 5

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

Convict 5.5

ham, chorizo & bacon w/ chipotle bbq sauce

The Hog 5.5

pulled pork, Korean bbq sauce, Swiss cheese & slaw

Jack-o-lantern (V) 5

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

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 Large 43

Small 34

Sirloin Large 39

Small 32

Mount Roland Premium

Eye Fillet Large 45

Small 34

Rib Eye ^{1/2}kg 48

on the Bone

60 Day Aged

Steak Toppers 6.5

Beer Battered Onion Rings

Garlic Prawns

Cajun Scallops

Whole Bug w/ Hollandaise sauce

Steak Sauces 3.50

Gravy

Mushroom

Pepper

Chilli

Creamy Blue Cheese

Hollandaise

Steak Butter 2

Roasted Garlic

Black Truffle

Diemans Chilli

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