

## Small Plates

Beer Bread	9.5
<i>w/ truffle butter, garlic butter &amp; Dukka</i>	
Buffalo Chicken Wings	15
<i>w/ blue cheese sauce</i>	
Potato, Caramelised Onion & Spinach Pakoras	16
<i>w/ lime pickle syrup &amp; mango</i>	
Zahtar Spiced Halloumi Fries	15
<i>w/ lemon &amp; harissa yoghurt</i>	
Tasmanian Pan-fried Scallops	18.5
<i>w/ cajun cream sauce, crispy prosciutto &amp; orange dill salsa</i>	
Scottsdale Crispy Skin Pork Belly	18.5
<i>w/ fennel slaw, caramelized chilli &amp; five spice salt</i>	

## Bigger Plates

Chargrilled Pumpkin Salad	19
<i>w/ chorizo, semi dried tomato, feta, walnuts, red onion, coriander &amp; a lemon cumin dressing</i>	
Mesclun Salad	18
<i>w/ orange, red onion, goats cheese, roast capsicum, pistachios &amp; pomegranate dressing</i>	
Add Chicken to Salads	4.5
Moroccan Chicken Burger	18
<i>w/ marinated tenderloins, ham, mesclun, capsicum, pineapple, swiss cheese &amp; coriander yoghurt served w/ thick cut chips</i>	
English Style Fish & Chips	21
<i>w/ mushy peas, lemon &amp; dill aioli, malt vinegar &amp; lemon</i>	
Pulled Beef Baguette	18
<i>w/ American cheese, pickles, red cabbage slaw, mustard &amp; relish</i>	

## Big Plates

Market Fish	POA
<i>see 'chef's additions'</i>	
Doo Town Venison Sausages	28.5
<i>w/ colcannon mash, jus &amp; black cherry relish</i>	
Sheffield Lamb Rump	29.5
<i>in preserved lemon, rosemary &amp; garlic w/ greek salad, lemon potato &amp; garlic yogurt</i>	
Scottsdale Pork Cutlets	29.5
<i>w/ apple &amp; pear compote, chargrilled corn, spinach &amp; jus</i>	
Chimmi Churri	28.5
Free Range Chicken Breast	
<i>corn salsa, mesclun lettuce &amp; coleslaw with orange cumin &amp; coriander yogurt</i>	
Bruny Island Wallaby Topside	28.5
<i>w/ warm chargrilled pumpkin salad, jus &amp; wattleseed butter</i>	
Butternut Pumpkin Steak	28
<i>w/ falafel, snow pea tendrils salad, tomato capsicum coulis &amp; truffle oil</i>	

## Sides Plates

Pan Fried Swiss Brown Mushrooms	9
<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

### Classic Topping Selection 27.5

#### Traditional

bacon w/ napolli sauce

#### Burnie

capsicum, jalapenos & roasted chillies w/ chilli sauce

#### Honolulu

ham & pineapple w/ napolli sauce & brie

#### Buffalo

chilli sauce and blue cheese

### Deluxe Topping Selection 28.5

#### Tourist

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

#### The Englishman

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

#### Greenie

spinach & pine nuts w/ pesto cream & Swiss cheese

#### The Italian

mac & cheese w/ napolli sauce

#### Tassie

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

### Gourmet Topping Selection 29.5

#### 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

#### Convict

ham, chorizo & bacon w/ chipotle bbq sauce

#### The Hog

pulled pork, Korean bbq sauce, Swiss cheese & slaw

#### Jack-o-lantern (V)

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

## Mt Wellington

(add an extra Schnitzel)

9

One Bill Per Table

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## 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