

## Graze Plates

- Beer Bread Cob Loaf filled w sour cream & Chives, garlic butter & cheese (v) 9.5
- Panko Crumbed Cauliflower & Broccolini popcorn w spicy sticky glaze & sesame seeds (v) 14
- ½ KG Buffalo Chicken Wings w blue cheese sauce 14
- Grilled Zucchini, Overnight Roma Tomato, Bocconcini & basil w balsamic reduction, olive oil & baguette (v) 16
- Chicken San Choy Bao w cos lettuce, chilli, spring onion, coriander, enoki mushroom,  
chopped nuts & hoisin plum sauce 16.5
- Pulled Pork Shoulder w crispy tortilla, kimchi, spinach, cucumber salsa & coriander yoghurt 16.5
- Crumbed Wicked Truffle Brie w waldorf salad & citrus plum sauce (v) 17.5
- Tasmanian half shell Scallops w lime & dill butter and pangratta 18
- Salt & Pepper Calamari w chips, lime & siracha mayo 18

## Main Plates

- Beef Burger w bacon, american cheese, onion jam, cos lettuce, smoky bbq sauce, chips & aioli 19.5
- Gnocchi w garlic baguette, ricotta, fresh basil & roasted cherry tomato cream sauce (v) 22
- Pulled Pork Burrito Bowl w black rice, cos lettuce, corn salsa, sour cream, guacamole  
corn chips, cheese & five bean mash 23.5
- Sesame Salmon Poke Bowl w brown rice, avocado, edamame, dill cucumber,  
pickled onion, red cabbage slaw & snow pea sprouts 24
- Lamb Rump rolled in Dukkah w pearl cous cous, roasted vegetable salad & minted lemon salad 28.5
- Chicken Saltimbocca w wilted greens, sweet potato smash & white wine reduction 26
- Creole Style Vegetable & 5 Bean Jambalaya w mixed rice & smashed avocado (v) 24.5
- Sirloin w half shell scallops, broccolini, smashed pink eye potatoes & roasted garlic cream sauce 30
- Fresh Market Fish of the Day P.O.A

## Side Plates

- Roasted Mediterranean Vegetables w fetta cheese & lemon dressing (v) 10
- Steamed Broccolini w sesame seeds & oil (v) 9
- Beer Battered Potato Chips w roasted garlic aioli (v) 9
- Sweet Potato Wedges w sweet chilli sauce & sour cream (v) 10
- Grilled Pumpkin Salad w cous cous, spinach, goats' cheese, red onion,  
roasted capsicum & lemon cumin dressing (v) 10
- Crispy Fried Pink Eyes w cajun butter & sour cream (v) 7.5

## Parmi

*Nichols Free Range Chicken, Bruny Island Wallaby,  
or Tasmanian Swiss Brown Mushroom (v)  
All Schnitzels have tasty & mozzarella cheese  
and are served with thick cut chips & rocket salad*

## Traditional

*bacon & basil w/napoli sauce*

## Burnie (v)

*roast capsicum, jalapenos & blue cheese w/chilli sauce*

## Honolulu

*ham, pineapple & brie w/ napolli sauce*

## Tassie

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

## Bass Strait

*tassie scallops, diced tomato & basil w/ creamy cajun sauce*

## Amigos

*salami, guacamole, sour cream, corn chips w/napoli sauce*

## Convict

*ham, salami & bacon w/ smoky bbq sauce*

## Tourist

*bacon & brie w/ guacamole*

## Greenie (v)

*wilted greens, pine nuts & ricotta w/ pesto cream*

## The Hog

*pulled pork, swiss cheese & slaw w/ korean bbq sauce*

## Fun Guy (v)

pan fried mushrooms, wilted greens & goats cheese w/ cream sauce

## All 22.5

add gravy, mushroom or pepper sauce for 3.5

Mt Wellington (add an extra Schnitzel) 8