

Graze Plates

- Beer Bread w garlic truffle butter & dukkha (v) 9
- Cauliflower in spiced besan flour w mango riata (v) 14
- Bruny Island wallaby spring rolls w green papaya salad 15
- Pear, Walnut & Goats Cheese Salad w radicchio & pomegranate dressing (*vegan w/ no cheese*) 15
- Pulled Pork Shoulder w kimchi, cucumber salsa, baby cos lettuce & coriander yoghurt 16.5
- Crumbed Chilli Camembert w apple radish slaw & spiced plum jam (v) 17.5
- Tasmanian Scallops w orange hollandaise, baby capers, pink grapefruit & fresh herbs 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
- Tofu & Miso Soup w asian greens, enoki & shitake mushrooms, rice noodle & fresh herbs (*vegan*) 18
- Gnocchi w garlic flatbread, ricotta, fresh basil & roasted cherry tomato cream sauce (v) 22
- Sesame Salmon Poke Bowl w brown rice, avocado, edamame, dill cucumber,
pickled daikon, red cabbage slaw & snow pea sprouts 24
- Crispy Skin Pork Belly w fennel & zucchini braised in tomato, saffron & thyme 26.5
- Lamb Shank w vegetable & ale ragout on mashed kennebec 27
- Sirloin w half shell scallops, kale, smashed dutch creams & roasted garlic cream sauce 30
- Fresh Market Fish of the Day P.O.A

Side Plates

- Roasted Vegetables w pumpkin, potato, carrots, capsicum, onion,
zucchini, garlic, lemon, fetta & rosemary (*vegan*) 10
- Sesame Greens w kale, silverbeet, zucchini & bok choy (*vegan*) 9.5
- Beer Battered Potato Chips w roasted garlic aioli (v) 9
- Sweet Potato Wedges w sweet chilli sauce & sour cream (v) 10
- Lemon, Cumin & Parsley Dutch Creams (*vegan*) 6