

To Share

- Beer Bread w garlic & truffle butter & dukkha 10
- Crumbed Wicked Chilli Camembert w waldolf salad spiced plum jam (v) 18.5
- Locally Caught Herbed Calamari Fritti w lime pepper aioli 19.5
- Buffalo Cauliflower Ettes w blue cheese sauce (v) 14
- Bruny Island wallaby spring rolls w vegetables, vermicelli noodles, teriyaki sauce & asian slaw 15.50
- Chargrilled Pumpkin Salad w roast capsicum, spinach, chorizo,
fetta, red onion, walnuts & lemon cumin dressing (v) 18 add chicken 4
- Tasmanian Scallops w/ orange hollandaise, baby capers, pink grapefruit & fresh herbs 19.5
- Pulled Pork w/ crispy tortilla, kimchi, cucumber salsa & coriander yoghurt 17
- Mezze Plate w prosciutto, salami, pickled onions, marinated zucchini, olives, roast capsicum,
smoked salmon dip, tzatziki & flat bread 19.5
- Roasted Vegetables w kipfler potatoes, dutch carrots, capsicum, onion,
zucchini, garlic, lemon, fetta & rosemary 12.5
- Sesame Greens w kale, broccolini, beans & silverbeet (v) 11
- Beer Battered Potato Chips w roasted garlic aioli (v) 9.5
- Sweet Potato Wedges w sweet chilli sauce & sour cream (v) 11
- Rocket & Spinach Salad w parmesan, fresh diced tomato and balsamic dressing (v) 9.5

Main Fare

- King Island Beef Burger w onion jam, dill pickles, american cheese, mustard, tomato sauce & chips 23
- Mt Roland Eye Fillet w cajun scallops, kale & sweet potato cake 36.5
- Panko Crumbed Pork Sirloin w broccolini, garlic butter & lemon curd 28
- Marinated Sheffield Lamb Rump w greek salad, kipfler potatoes & orange cumin yoghurt 29.5
- Crispy Fried Tofu w green beans, roasted baby capsicums & peppered tomato sauce 24.5
- 300grm King Island Scotch Fillet w slaw, chips & mushroom or pepper gravy 37.5
- Herb Fettuccine w swiss brown mushroom, leek, onion, macadamia, truffle butter, rocket & parmesan (v) 24.5

Please ask your wait staff for Daily Specials including fish of the day and dessert offerings