

## Small Plates

Beer Bread	8.5
<i>truffle butter &amp; Dukka</i>	
Buffalo Chicken Wings	13.5
<i>w/ blue cheese sauce</i>	
Potato, Caramlised Onion & Spinach Pakoras	14
<i>w/ lime pickle syrup &amp; mango</i>	
Grilled Haloumi	14.5
<i>w/ pumpkin, heirloom cherry tomato, red onion &amp; basil salad. drizzled with pomegranate molasses</i>	
Salt & Pepper Whitebait	15
<i>w/ citrus aioli &amp; thai salad</i>	
Grilled Black Tiger Prawns	16
<i>w/ chimichurri sauce</i>	
Pan-fried Tasmanian Scallops	18
<i>w/ cajun cream sauce, crispy pancetta &amp; orange dill salsa</i>	
Crispy Skin Pork Belly	18.5
<i>w/ fennel slaw, caramelized chilli &amp; five spice salt</i>	

## Bigger Plates

Pumpkin & Spinach Salad	17.5
<i>w/ feta, semi-dried tomatoes, pine nuts &amp; a white balsamic dressing</i>	
Add Chicken	3
Ruben Sandwich	18
<i>corned beef, american cheese, sauerkraut, mustard &amp; pickle on house made beer bread</i>	
Moroccan Chicken	18
Tenderloin Burger	
<i>w/ ham, mesculin, capsicum, pineapple, swiss cheese &amp; coriander yoghurt served w/ thick cut chips</i>	
English Style Fish & Chips	18.5
<i>w/ mushy peas, tartare sauce, malt vinegar &amp; lemon</i>	
Slow Cooked Lamb Ribs	19.5
<i>in preserved lemon, rosemary &amp; garlic w/ greek salad &amp; garlic yogurt</i>	

## Big Plates

Market Fish	POA
<i>see 'chef's additions'</i>	
200gm Eye Fillet Mignon	36
<i>w/ garlic mash, grilled asparagus, roasted baby beets, fried onion &amp; jus</i>	
250gm Sirloin	34
<i>w/ pea sprout salad, stuffed potato skin, mustard jus &amp; diemens chilli butter</i>	
Pork Saltimbocca	28
<i>w/ roasted Mediterranean vegetables &amp; white wine jus</i>	
Doo Town Venison Sausages	26.5
<i>w/ colcannon mash, jus &amp; black cherry relish</i>	
Seafood Paella	28.5
<i>w/ mussels, scallops, fish, prawns &amp; tomato basil salsa</i>	
Slow Cooked	29
Bruny Island Wallaby Shanks	
<i>on celeriac mash w/ snow peas, tomato relish &amp; seeded mustard red wine jus</i>	
Chicken Wellington in Filo Pastry	29
<i>w/ sweet potato smash, brussel sprouts &amp; lemon sage butter</i>	
Beef & Reef Roulade	29.5
<i>w/ wilted greens, blistered cherry tomatoes &amp; jus</i>	
Osso Bucco	27.5
<i>w/ creamy parmesan polenta mash &amp; rich tomato vegetable ragout</i>	
Meat Platter	37.5
<i>w/ venison sausage, wallaby shank, moroccan chicken, scotch fillet, lamb rib, bacon, egg, gravy, chips, salad, tomato relish &amp; onion jam</i>	
Butternut Pumpkin Steak	26.5
<i>w/ five bean burger, tomato capsicum coulis, rocket &amp; truffle oil</i>	
<b>Sides Plates</b>	9
Rocket & Parmesan Salad	
Pan Fried Swiss Brown Mushrooms	
<i>w/ truffle butter</i>	
Roasted Mediterranean Vegetables	
Creamy Potato Mash	
Buttered Brussel Sprouts	<i>w/ bacon</i>
Thick Cut Chips	<i>w/ aioli</i>
Coleslaw	
Snow Peas	<i>w/ garlic butter</i>
Mushroom/Pepper/Gravy	3.5