

## Small Plates

Beer Bread	9
<i>w/ truffle butter &amp; Dukka</i>	
Buffalo Chicken Wings	14
<i>w/ blue cheese sauce</i>	
Potato, Caramelised Onion & Spinach Pakoras	15
<i>w/ lime pickle syrup &amp; mango</i>	
Grilled Haloumi	15
<i>lightly spiced w/ lime &amp; honey glaze</i>	
Salt & Pepper Whitebait	16
<i>w/ citrus aioli</i>	
Black Tiger Prawns	17.5
<i>w/ avocado salsa &amp; marie rose</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	18
<i>w/ feta, semi-dried tomatoes, pine nuts &amp; a white balsamic dressing</i>	
Mesclun Salad	18.5
<i>w/ orange, red onion, goats cheese, roast capsicum, pistachios &amp; pomegranate dressing</i>	
Add Chicken or Haloumi To Either Salad	3.5
Moroccan Chicken	18
Tenderloin Burger	
<i>w/ ham, mesclun, capsicum, pineapple, swiss cheese &amp; coriander yoghurt served w/ thick cut chips</i>	
English Style Fish & Chips	18.5
<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>	
Dips	19
<i>2 dips of the day w/ lavash, fresh made bread antipasto &amp; cured meats</i>	

## Big Plates

Market Fish	POA
<i>see 'chef's additions'</i>	
200gm Eye Fillet Mignon	36.5
<i>w/ sweet potato rosti, wilted greens, baby beets, fried onion rings &amp; jus</i>	
250gm Sirloin	34
<i>w/ pea sprout salad, stuffed potato skin, mustard jus &amp; diemens chilli butter</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, chorizo &amp; tomato basil salsa</i>	
ChimiChurri Chicken Breast	28.5
<i>w/ broccolini, corn salsa, smoked paprika &amp; sour cream</i>	
Slow Cooked	29
Bruny Island Wallaby Shanks	
<i>w/ bubble &amp; squeak, tomato relish &amp; seeded mustard jus</i>	
Lamb Rump Skewer	29
<i>in preserved lemon, rosemary &amp; garlic w/ greek salad, lemon potato &amp; garlic yogurt</i>	
Beef Cheek	27.5
<i>w/ creamy polenta gnocchi &amp; rich tomato vegetable ragout</i>	
Meat Platter	37.5
<i>w/ venison sausage, wallaby shank, moroccan chicken, scotch fillet, pulled lamb, 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
Pan Fried Swiss Brown Mushrooms	
<i>w/ truffle butter</i>	
Roasted Mediterranean Vegetables	
Creamy Potato Mash	
Thick Cut Chips	<i>w/ aioli</i>
Coleslaw	
Greek Salad	
Broccolini	<i>w/ garlic butter</i>
Mushroom/Pepper/Gravy	3.5