

To Share

- Beer Bread w garlic & truffle butter & dukkha 9.5
- Baked Brie Fondue wrapped in prosciutto w rosemary, honey, white wine & torn brioche (v) 18
- East Coast Calamari w baba ganoush, chorizo, gremolata & parsnip crisps 19
- Potato Skins stuffed w chorizo, corn, capsicum, onion, cheese & guacamole 13.5
- Lightly Battered Flathead Fillets w Asian slaw, wasabi mayo, lime & coriander 17.50
- Crispy Fried Pork & Asian green wontons w soy dipping sauce 15.50
- Chargrilled Pumpkin Salad w pearl couscous, roast capsicum, spinach, chorizo, fetta, red onion, walnuts & lemon cumin dressing (v) 17.5
- Tempura Avocado Wedges w siracha, coriander & lime aioli (v) 16
- Roasted Vegetables w kipfler potatoes, dutch carrots, bell peppers, onion, zucchini, garlic, lemon, fetta & rosemary 12.5
- Peppered Tasmanian Scallops w orange & carrot puree, kale, coriander, citrus glaze and pickled ginger 19
- Antipasto Plate w prosciutto, salami, pickled octopus, marinated olives, roast capsicum, balsamic onions, chargrilled zucchini 19
- Sesame Greens w kale, broccolini, bok choy & silverbeet (v) 10.5
- Beer Battered Potato Chips or Sweet Potato Wedges w roasted garlic aioli (v) 9.5
- 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 22
- 200grm Mt Roland Eye Fillet Mignon w blue cheese rosti, silverbeet, roasted swiss brown mushroom & ale jus 35
- Lemon Panko Crumbed Chicken Medallions w broccolini & garlic butter 24.5
- Macadamia Lime & Rosemary Stuffed Sheffield Lamb Rack w kipfler potatoes & garlic yoghurt 29.5
- Crispy Fried Tofu w green beans, roasted baby capsicums & peppered tomato sauce 23.5
- 300grm King Island Scotch Fillet w slaw, sweet potato wedges & mushroom or pepper gravy 36
- House Made Gnocchi w confit duck, swiss & shitake mushroom ragout, watercress, roasted chestnuts & grana padano 24.5
- Scottsdale Pork Belly w bok choy, thyme cider reduction and roasted toffee apple & caramelised chilli 28
- Chicken, Wallaby or Mushroom* Parmigianini w chips & choice of toppings below (v) 25
- Traditional* w house made tomato napoli, basil, grilled bacon, cheese
- Tassie* w ham, onion, egg, bbq sauce & cheese
- Greenie* w pesto, leafy greens, fetta, pinenuts & cheese
add slaw & spinach salad 3

One Bill Per Table