ENTRÉE

Soup of the Season, served with toasted bread	14
Cob Loaf freshly baked with garlic butter	9
Salt-and-pepper squid, herb salad, and smoked chipotle mayonnaise **I**	18
Roasted potatoes with chorizo, coleslaw, and smoked chipotle mayonnaise	17
Traditional seafood chowder with scallops, mussels and prawns, served with bread roll **M**	21
Fish tacos with coleslaw, cilantro, and spicy chipotle mayonnaise **A**	18

MAINS

Herb-crusted fish of the day, served on creamy mash potatoes with seasonal vegetables and lemon butter sauce **A**	42
Double-roasted pork belly with potato and beer gravy, topped with apple relish **GF**	38
Duck confit served with fried rice, plum sauce and Asian slaw **GF**	40
Crumbed Chicken Breast filled with goat cheese, semi-dried tomatoes, and prosciutto, served on risotto with capsicum sauce	38
Risotto with pumpkin, topped with a vibrant parsley pesto **V**	26
Steak grilled to perfection, served with golden chips, fresh salad, and your preference of pepper or mushroom sauce **GF**	
200g Eye fillet	50
250g Beef scotch fillet	52

SIDES

Mixed salad with balsamic dressing	10
Sautéed vegetables	10
Chips with tomato sauce	10

DESSERTS

Sticky date pudding with butterscotch sauce and cream	16
Apple crumble with custard and vanilla bean ice cream	16
Blood orange and Campari crème brûlée with almond biscotti	18
Tasmanian cheese platter with dried fruit and crackers	25

KIDS MENU

Chicken tenders & chips	15
Cheesy pasta bake, ham and tomato sugo	15
Fish & chips, tomato sauce **I**	15

Ages 5-12. Kids meals include a glass of soft drink and a strawberry or chocolate sundae

A – Australian, **I** – Imported, **M** – Mixed. (Seafood Origin)
GF – Gluten Free, **V** – Vegetarian, **VG** – Vegan
While we endeavour to cater for all dietary requirements, please be aware we do not operate an allergen free kitchen. As such we cannot rule out cross contamination of dairy, eggs, nuts, sesame or gluten.

Please note the following surcharges apply:
Sundays 10% and Public Holidays 15%.

1898 BAR+DINING