

ENTRÉE

Soup of the season, served with toasted bread	14
Cob Loaf freshly baked with garlic butter	9
Salt and pepper squid, herb salad, smoked chipotle mayonnaise I	18
Roasted potatoes with chorizo, coleslaw and smoked chipotle mayonnaise	15
Traditional Seafood Chowder, with scallops, mussel 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, seasonal vegetables and lemon butter sauce A	40
Double roasted pork belly, potato and beer gravy, topped with apple relish GF	36
Confit of duck served with fried rice, plum sauce and Asian slaw GF	38
Linguini with prawns and rocket and carbonara sauce topped with parmesan cheese I	29
Risotto with pumpkin, topped with a vibrant parsley pesto V	24
Steak grilled to perfection, served with golden chips, fresh salad, and your preference of pepper or mushroom sauce GF	
200g Eye fillet	48
250g Beef scotch fillet	48

SIDES

Mixed salad with balsamic dressing	9
Sautéed vegetables	9
Chips with tomato sauce	9

DESSERTS

Sticky date pudding with butterscotch sauce and cream	16
Apple crumble with custard and vanilla bean ice cream	16
Lemon myrtle crème brûlée and biscotti	18
Tasmanian cheese platter, 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%.**

