

## Ala carte Menu

### *— Bread —*

#### Turkish Bread 8.90

With your choice of two of the following

Garlic butter ~ Herb butter ~ Sun dried tomato butter

Olive oil & balsamic ~ Chilli oil

Olive oil & Macadamia dukkah

### *— Entrees —*

#### Soup of the Moment 13.90

#### Creamy Seafood Chowder 17.90

#### Chicken Salad

Warmed potato, crispy prosciutto & a lemon roasted garlic aioli 19.90

#### Roasted Beetroot Salad

Feta, chick peas, balsamic glaze & sweet potato chips 18.90

#### Slow Braised Goat

Grilled eggplant, zucchini, roasted capsicum & spiced tomato puree 19.90

#### Tasmanian Bush Pepper Calamari

Confit tomato, radish & rocket salad 19.90

#### Marinated Quail

Pumpkin quinoa salad, roasted grapes, goats cheese & verjus 19.90

#### Deep Fried Brie

Peach & tomato relish 19.90

#### Tasmanian Oyster Selection

Natural ~ Chilli Lime ~ Gorge Kilpatrick

Six      Nine      Twelve

19.90    25.90    32.90

## — *Main Courses* —

### Today's Catch

Burnt butter sauce, smashed potato, green beans & fried capers 34.90

### Tasmanian Atlantic Salmon

Creamy sweet potato gnocchi, goat chorizo, prawns & spinach 35.90

### Lemon Rubbed Chicken Breast

Grilled mushroom, broccolini, toasted pine nuts, cream sauce 35.90

### Twice cooked Duck

Stir fried bok choy, snow peas, chili, soy & sticky rice 36.90

### Braised Beef Cheek

Paris mash, thyme roasted baby carrots & lager jus 36.90

### Vegetable Linguine

Basil pesto, roasted garlic, olive oil & shaved parmesan 32.90

### Eye Fillet Steak

Red onion marmalade, jus, radish & steak fries 39.90

### Seafood Steak

Eye fillet pocketed with an oyster, prawns, scallops & garlic butter 42.90

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## — *Side Dishes* —

Bacon & Herb Baked Potato 8.90

Parmesan Roasted Green Beans 8.90

Honey Glazed Baby Carrots 8.90

Cider Dressed Rocket & Walnut Salad 8.90

Amex & Diners club card incur a 3% surcharge,

Public Holidays incur a 15% surcharge

## — *Desserts* —

### Citrus Tart

Blue berry, toasted coconut & passionfruit gelato 15.90

### Chocolate Ripple Vacherin

Brown sugar meringue, parfait & kahlua cream 15.90

### Cardamom Panna Cotta

Rhubarb, vanilla bean ice cream, pink lemonade & floss 16.90

### Warm Chocolate & Hazelnut Brownie

White chocolate parfait & raspberry coulis 16.90

### Orange Almond Pudding

Apricot coconut crust, blackberry curd & double cream 15.90

### Tasmanian Cheese Platter 23.90

## — *Dessert Wines* (375ml) —

De Bortoli Noble One Botrytis Semillon	61.90
d'Arenberg The Noble Botrytinia Fockeliana (SA)	44.90
Moore's Hill CGR Riesling (Tas) (also by the glass)	43.90
Three Wishes Vineyard Botrytis Riesling (Tas)	54.90

Please ask our waiting staff to see the Port, Tokay & Muscat list

## — Hot Beverages —

Cappuccino, Latte, Flat White, Long, Black, Short  
Macchiato, Long Macchiato,  
Hot Chocolate 4.80  
Short Black 4.50  
Affogato 6.50 (with a liqueur 13.90)

## — T2 Teas & Tisanes 5.90 —

(Pot of T2 Tea for two \$6.90)

Peppermint	Chai
Darjeeling	Lemongrass & Ginger
Organic Jasmine	English Breakfast
Lemon Cooler	Lemongrass
Earl Grey	Ceylon

## — Liqueur Coffees 12.90 —

Irish Coffee	Irish Whisky
Irish Coffee Cream	Bailey's Irish Cream
Monk's Coffee	Benedictine
French Coffee	Grand Marnier
Mint Coffee	Creme de Menthe
Roman Coffee	Galliano
Jamaican Coffee	Tia Maria
Jaffa Coffee	Cointreau & Creme de Cacao
Highland Coffee	Drambuie
Mexican Coffee	Kahlua