

Ala carte Menu

— Bread —

Turkish Bread 8.90

With your choice of two of the following

Herb butter ~ Garlic 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 Pumpkin & Beetroot Salad

Cashews, feta, toasted coconut & balsamic glaze $\sqrt{}$ * 18.90

Oven Roasted Swiss Brown Mushroom

Grilled vegetable roulade & basil oil $\sqrt{}$ * 18.90

Tasmanian Bush Pepper Calamari

Chilli & lime dressed rice vermicelli, coriander & rocket * 19.90

Crispy Spiced Rannoch Quail

Red cabbage & gin slaw, cauliflower puree & maple bacon 19.90

Deep Fried Brie

Mango chutney & cherry tomatoes $\sqrt{}$ 19.90

Tasmanian Oyster Selection

Natural* ~ Chilli Lime* ~ Gorge Kilpatrick

Six Nine Twelve

19.90 25.90 32.90

— *Main Courses* —

Today's Catch

Confit cherry tomato tartlet, burnt butter & spinach 37.90

Tasmanian Atlantic Salmon

Prawns, shiitake mushrooms, chorizo & Thai spiced coconut broth 37.90

Chicken Breast

Parmesan & pepper panna cotta, sweet potato & grilled mushroom 37.90

Twice cooked Duck

Stir fried bok choy, snow peas, chilli, soy & sticky rice 38.90

Braised Beef Cheek

Paris mash, thyme roasted baby carrots & lager jus 38.90

Vegetable Linguine

Basil pesto, roasted garlic, olive oil & shaved parmesan √ 33.90

Scotch Fillet Steak

Blue cheese sauce, beetroot marmalade & steak fries* 40.90

Seafood Steak

Eye fillet pocketed with an oyster, prawns, scallops & garlic butter* 45.90

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— *Side Dishes* —

Bacon & Herb Baked Potato* 8.90

Parmesan & Garlic buttered Green Beans √* 8.90

Honey Glazed Baby Carrots √* 8.90

Cider Dressed Rocket & Walnut Salad √* 8.90

*Gluten free. √Vegetarian. √Vegan/ option (available in main size)

Amex & Diners club card incur a 3% surcharge,

Public Holidays incur a 15% surcharge

— *Desserts* —

Deconstructed Pumpkin Pie

Candied pecans, ginger crumb & spiced cream 15.90

Chocolate Ripple Vacherin

Brown sugar meringue, parfait & kahlua cream√ 15.90

Coconut Lime Tart

Rhubarb & blue curacao sauce 16.90

Warm Chocolate & Hazelnut Brownie

White chocolate parfait & raspberry coulis√* 16.90

Orange Almond Pudding

Lemon cheesecake droplets, pistachios & blackberry syrup * 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
Frogmore Creek Iced Riesling (Tas)	54.90

Please ask our waiting staff to see the fortified wines 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