

Entrées

Soup of the Day

Just ask about it! Served with Toasted Sourdough |12

Panko Crumbed Scallops (NF)

Local Tasmanian Scallops crumbed & Sprinkled with Lemon Zest & Parsley, served with Roasted Garlic Aioli |22

Oven Baked Cobb Loaf (DF, VG)

With Confit Garlic, Dukkah & Balsamic Olive Oil |16

Smoked Ham Hock Terrine (DF, NF)

Served with Honey & Seeded Mustard, Pickled Cucumbers, Gribiche Sauce & Char Grilled Bread |18

Mains

Hungarian Goulash Braised Shank (NF)

"Clover Hill" Lamb Shank, Buttered Spaetzle, Sour Cream & Local Broccoli |37

'Bass Strait' Sirloin (NF,GF, DF avail.)

Served with Slow Roasted Herb Tomato, Onion Jam, Dijon Mustard, Rocket & Parmesan Salad & Red Wine Jus |42

Chana Masala (VG, NF, GF)

With Spiced Basmati Rice, Pappadums, Raita & Chutney |32

Chicken Parmigiana (NF)

Served with Chips & Garden Salad (Option for just Schnitzel also available) |28

Seared Kingfish (NF,DF)

With Celeriac Puree, Corn & Green Bean Fritter, Buttered Asparagus, Tomato Vanilla Bean & Parsley Salsa |45

Confit Duck (DF,GF,NF)

Served with Pea Puree, Cherry Tomato & Broad Bean Stew, Charred Baby Carrots & Medeira Jus |38

Lemon Pepper Fried Calamari (DF)

Served with a Lemon Wedge, Aioli, Chips & Garden Salad |28

Sides

Chips & Aioli (NF,DF) |7

Steamed Local Greens (V, GF, NF) |8

Garlic & Thyme Roasted Chats (VG, GF, NF) |6

Garden Salad (V,DF,GF,NF) |7

Please inform our friendly staff of any allergies or dietary requirements

GF = Gluten Free

NF = Nut Free

V = Vegetarian

DF = Dairy Free

VG = Vegan

Note: Menu is subject to changes and updates depending on availability of seasonal ingredients, and at rare times items may be changed/removed without warning