

ENTREE

Sourdough Pizzette	10/14
Napoli, cherry tomatoes, bocconcini, mozzarella, crispy basil	
Tasmanian Scallops (4)	19
Pan-fried, fragrant jasmine rice, Thai curry coconut sauce, crispy shallots, Asian herbs, chilli, sesame	
Lemon Pepper Squid	18
Asian slaw, chilli lime salt, yuzu aioli, lime	
Caramel Pork Belly	18
Sesame rice, caramel sauce Asian herb	
Vegetable Satay Skewers	16
Fried tempeh & vegetables, peanut sauce, jasmine rice	

MAINS

Lamb Shoulder	34
Pearl couscous, zucchini baba ghanoush, broccolini, dukkah, salsa verde, jus	
Tempura Fish	32
House salad, crispy chips, tartare, lemon	
Tasmanian Atlantic Salmon	32
Rustic lemon herb mash, sautéed greens and cherry tomatoes, warm Hollandaise	
Crispy Skin Pork Belly	34
Creamy potato mash, balsamic braised red cabbage, apple crisp, jus	
Spiced Eggplant Parmigiana	28
Grilled zucchini and sun-dried tomato salad, crispy fried artichoke, nap sauce, cheese	
Poached Chicken Breast	32
Vialone Italian risotto, diced broccolini, capsicum pesto, parmesan crisp	
Slow Cooked Smoked Scotch	32
Herb potato, sautéed seasonal greens, gravy	
Vegan Lasagne	27
Tofu-cashew ricotta, red lentil, spinach, with grilled zucchini and sun-dried tomato salad, crispy fried artichoke	

GRILL

Cape Grim Scotch (300g)	40
Cape Grim Eye Fillet (250g)	42
Robbins Island Wagyu Rump 7+ (200g)	38
Served with house salad and your choice of the following: creamy mash / crispy chips / garlic and rosemary roasted chats	
Sauce \$2: mushroom / pepper / salsa verde / blue cheese butter / capsicum pesto / gravy	
Tasmanian Scallop cream \$7	

SIDES

Garlic and rosemary roasted chats	7	Vegetarian
Creamy mash	7	
Crispy chips with aioli	7	Vegan
Wedges with sour cream and sweet chilli	8	Gluten free
House salad	7	
Sauteed greens	9	

Please advise any dietary requirements or allergies and we will do our best to accommodate.