

PEPPERMINT BAY

start

soup today	7
bruny island oysters, natural with lime caviar or kilpatrick GF	3.5e
garlic toasted house made pizza bread V	7
spiced calamari on white beans with gribiche sauce	7
tempura white bait on pickled cabbage	8
dolmades, marinated rice wrapped in vine leaves V GF	5
zucchini & fetta fritters with hummus V	7
fired chorizo sausage & lentils	8
ocean trout pearl cous cous & almond yoghurt	7
local potato, boks kassler, roasted garlic, spinach & Celtic salt	6
the huon & channel tasting plate: house smoked chicken breast, ham, chicken liver parfait, bruny island oysters, smoked salmon, pork terrine, marinated olives, feta & olive bread	27
seafood taster of crayfish, oyster, cured ocean trout & abalone	28
selection of premium tasmanian cheeses, lavosh, dried fruits & nuts	18
bruschetta, vine tomato, torn purple basil, balsamic glaze & fetta V	12
hot smoked salmon, mizuna, citrus & sweet mustard dressing	13
bocconcini, rocket pesto, roma tomato & sea salt seasoned salad V GF	11
coriander seed crust tuna, lime sabayon, beetroot glaze GF	18
fire grilled vegetables with balsamic reduction & goats curd	12
roast kumera and crayfish pancakes, spinach & horseradish aioli	21

pasta *Gluten Free pasta available on request*

pappardelle, prosciutto, roasted garlic, cream, egg	16
hand made gnocchi, creamy basil pesto, smoked pumpkin & roasted hazelnuts V	14
spaghetti, black mussels, clams, salmon, squid & spring bay scallops in tomato broth	28
risotto with huon valley field, enoki, shitake, shimiji, porcini & oyster mushrooms V	24

pizza

vine tomato, mozzarella, torn basil V	11
shaved garlic roasted lamb, kofte sauce, dressed rocket, minted yoghurt	12
roast pumpkin, fetta, chard leaves & house made tomato chutney V	12
smoked salmon, braised leek & brie	14

ocean

grilled fish today. please ask our wait staff	m\$
crayfish platter, bruny island oysters, dressed green leafs, roasted potatoes	m\$
tempura battered white fish & thick cut chips	m\$
spring bay black mussels in a tomato & white wine broth GF	21
scallop & salmon pie, potato puree, broccolini	22

grill

chicken tenderloin toasted pide sandwich, avocado, lettuce, spanish onion, gruyere	15
beef burger 200g, beetroot, egg, bacon, lettuce, cheese	17
house made venison sausage, paris mashed local potatoes sauce chasseur	16
boks glazed pork kassler, braised red cabbage, celeriac puree, apple & herb salad	24
porterhouse 300g GF	24
eye fillet 200g GF	32

steaks served with fondant potato, house made chutney & dressed leaves

side

crisp steamed greens	5
dressed garden salad	4
thick cut chips	6
oven roasted vegetables	6

sweet

local apple high top pie with vanilla bean ice cream	9
sticky date pudding, whisky caramel ice cream, salted peanut praline	10
warm chocolate & orange pudding with vanilla ice cream GF	9
trio of house made ice creams	9
selection of premium tasmanian cheeses, lavosh, dried fruits & nuts	18

kids

kids lunch box with ham, cheese, tomato, carrot, apple, sultanas & bread	9
kids chicken nuggets & chips	9
kids fish & chips	9
kids burger with chips	9
vanilla ice cream with chocolate or raspberry topping	6

V = Vegetarian GF = Gluten Free