

DINNER

STARTERS

FRESH TASMANIAN OYSTERS

Natural*	6 12	\$22 \$38
Kilpatrick (allow 15 minutes cooking time)		\$24 \$40
Vinaigrette*		\$24 \$40
Ponzu & pickled ginger		\$24 \$40

WARM CIABATTA

with balsamic vinegar, olive oil & confit garlic butter	\$12
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WARM FLAT BREAD

bocconcini, roasted tomato & pesto	\$12
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ARANCINI (3)

ask your friendly waiter for today's special	\$16
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SALT & PEPPER CALAMARI*

with chilli mayo & fresh lime	\$17
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PULLED PORK TACOS (2)

with cabbage slaw	\$21
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SEAFOOD PLATTER

hot smoked salmon, blue swimmer crab, pickled octopus, beer battered local fish, salt & pepper calamari, marinated king prawns with a side of fries & house salad	\$110
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vegetarian and vegan dishes can be made from components
of our menu

*dishes that can be altered to gluten free
please make your waiter aware of any dietary requirements

MAINS

YELLOW COCONUT CURRY*

with jasmine rice & asian vegetables	\$22
with poached chicken	\$27

RISOTTO*

with fresh mint, peas, mixed mushrooms	\$28
Assorted vegetables & confit garlic	\$33
with smoked duck	\$33

MARKET FISH

beer battered served with house salad, fries & tartare	\$29
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TOSSED CALAMARI*

with mixed salad & asian soba noodles	\$28
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HERB CRUSTED SALMON*

with tomato & fennel saffron brodetto	\$34
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140g THAI BEEF*

marinated eye fillet, cooked medium rare	\$24
with asian salad & soba noodles	\$24

PORK BELLY

with plum glaze, sautéed seasonal vegetables & parsnip	\$32
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220g EYE FILLET*

with sweet potato puree, seasonal vegetables & jus	\$36
(please allow up to 45 minutes for medium well to well done)	

bowl of house salad or seasonal vegetables \$4.5
bowl of fries \$6.5