



Dinner Menu

Grilled chicken strips with cos lettuce & chilli jam	14
Salt & pepper calamari with baby spinach and mayonnaise	16
Tasmanian salmon fish cakes with broccolini, roquette & lemon butter	17/26
Pan fried chicken breast with mushroom, potatoes & red onion	19/28
Twice cooked pork belly with garlic & pecorino cous cous	24
Salt & pepper calamari with orecchetti, parmesan & chilli	25
Beer battered market fish with chips, tartare and green salad	24
Charred zucchini, tomato, baby carrots, mizuna & fetta	21
Grilled Longford Lamb Rump (served medium)	29
Grilled 300g Cape Grim porterhouse, 28 day aged	29

*Grilled beef and lamb served with fat chips, dressed greens & choice of:
Red wine jus, Roasted garlic butter or Devilled jus*

Pizza

Garlic, Herbs, Napoli sauce and 3 cheeses	14
Shaved ham, egg, tomato and salami	16
Seafood; prawns, scallops, smoked salmon and olives	19
Vegetarian; red pepper, pumpkin, fetta, onion jam and wild roquette	16
Chicken, ham, chorizo, red onion, olives and BBQ sauce	17
Smoked ham, pineapple, salami, mozzarella & thyme	17
Salami, bacon, mushroom, tomato onion & aioli	17
Chicken, pork, prawn, ricotta, tomato & chilli	18

Sides

Chips, mayo & ketchup	7
Broccolini, cheddar & chilli	7
Roasted baby carrots, parmesan and lemon oil	7

Dessert

Berry tart	15
Mille feuille with poached rhubarb & vanilla cream	15
Soft centred chocolate pudding with raspberry sorbet	15
Locally sourced blue, brie & cheddar, crostini & fresh pear	18