



# MENU

Serving food between 12-9pm, please note your table number before ordering at the bar

## SNACK.

<b>Crisp golden fries</b> served with tomato sauce	9.5
<b>Sweet potato wedges</b> served with sour cream & sweet chilli	13
<b>Buffalo wings</b> served with ranch	18
<b>Fried haloumi bites</b> served with lemon & fresh herb	15
<b>Soup of the day (v)</b> With bread roll and butter	15
<b>Salt &amp; pepper calamari</b> with sweet chilli aioli	19

## SALAD.

<b>Classic Caesar</b> cos lettuce, bacon, croutons, caesar dressing, anchovy, poached egg & parmesan. add chicken	20 +8
<b>Thai salad with Beef or Tofu</b> chilli, bean shoots, cucumber, mixed greens, nam jim dressing	26
<b>Garden Salad</b> mixed greens, red onion, cucumber, tomato, honey mustard dressing	16
<b>Smoked Trout Salad</b> baby spinach, cherry tomato, red onion, chat potatoes, walnuts, honey mustard dressing	26

## PASTA.

<b>Seafood Marinara</b> seafood medley in a rich tomato sauce, fettuccini pasta, spinach, chilli & parmesan	28
<b>Creamy Carbonara</b> penne pasta in a creamy white sauce, bacon, fresh herb pesto & parmesan. add chicken	23 +8
<b>Mediterranean Vegetable Spaghetti</b> olive, sundried tomato, spinach, grilled zucchini and eggplant, tossed in napoli sauce, herb oil & parmesan	25

## CHEFS SPECIALS.

<b>Grilled Atlantic Salmon</b> , herb oil, lemon	36
<b>Classic Chicken Schnitzel</b>	29
<b>Battered fish</b> , tartare & lemon	31
<b>Grilled Lamb Cutlets</b>	39
<b>Roland Range Porterhouse Steak</b>	39
All served with Chips & Salad or Vegetables & Potatoes for an additional \$2	
Your choice of sauce (all GF) Mushroom / Pepper / Gravy / Garlic Butter	

## PIZZA.

house made bases, topped with our own tomato paste

<b>Garlic Pizza Bread (v)</b>	17
<b>Margherita (v)</b> wood fired heirloom tomato, bocconcini & fresh basil	19
<b>Hawaiian</b> ham, pineapple & cheese	19
<b>Wild Mushroom (v)</b> red onion, fetta, spinach & truffle oil	22
<b>Waldheim (v)</b> spinach, blue cheese, red onion, walnut, balsamic & rocket	22
<b>Chicken &amp; Sweet Potato</b> red onion, sundried tomato & sweet chilli mayo	25
<b>Tandoori Chicken</b> red onion, coriander, cashews & yogurt drizzle	25
<b>Garlic Prawn</b> salami, cherry tomato, chilli & garlic aioli	26
<b>Meat Lovers</b> beef mince, salami, chorizo, bacon & bbq sauce	24
<b>Salami</b> olives, capsicum, sundried tomato, red onion, spinach & chilli	24
<b>Half / Half</b>	+5
<b>Gluten-Free Base</b>	+3
<b>Vegan Cheese</b>	+3

## SWEET.

<b>Dessert Pizza</b> berry coulis, marshmallows, custard, white & dark chocolate, served with vanilla ice cream	24
<b>Chocolate Pudding</b> hot chocolate sauce served with vanilla ice cream	15
<b>Sticky Date and Banana Pudding</b> butterscotch sauce served with vanilla ice cream	15
<b>Macadamia Nut Cheesecake</b> lemon myrtle served with vanilla ice cream	15
<b>Selection Of Tasmanian Ice cream</b> four different flavored scoops please ask one of our staff for today's selection. Dairy-free available on request	15
<b>Cheese Board</b> three tasmanian cheeses, crisp bread medley, nuts and fruit please ask your waiter for today's selections	35

please ask our staff about any dietary requirements, we are more than happy to comply with your needs.  
our kitchen uses nuts therefore dishes potentially may contain traces of nuts.



# DRINKS

## BEER ON TAP.

Pot-10oz / 285mL Pint-20oz / 570mL Jug-39oz/1140mL

	POT	PINT	JUG
James Boag's Draught 4.6%	7	13	26
James Boag's St George 4.8%	7	13	26
Furphy Refreshing Ale 4.4%	7.5	13.5	27
Cradle Mountain Lager 4.8 %	8	14.5	29
Moo Brew Dark Ale 4.8%	8	14.5	29
Moo Brew Pale Ale 4.9%	8	14.5	29
White Rabbit Dark Ale 4.9%	8	14.5	29
James Squire Ginger Beer 4.8%	8	14.5	29

## TASMANIAN BEERS.

	BOTTLE	
James Boag's Draught 4.6%	375ML	9.5
James Boag's Premium 4.6%	375ML	10
James Boag's Premium Light 2.5%	375ML	9
James Boag's XXX Ale 4.6%	375ML	12
Moo Brew Pilsner 5.0%	375ML	12
Moo Brew Pale Ale 4.9%	375ML	12
Moo Brew Dark Ale 5.0%	375ML	12
Moo Brew IPA 6.66%	375ML	13
Iron House Pale Ale 5.2%	440ML	15
Iron House Milk Stout 6.0%	440ML	15
Iron House Honey Porter 6.0%	440ML	16
Spreyton Hard Ginger Beer 3.5%	330ML	14

## AUSTRALIAN BEERS.

Little Creatures Pale Ale 5.2%	330ML	12
Stone and Wood Pacific Ale 4.4%	330ML	12

## INTERNATIONAL BEERS.

Corona Lager 4.5%	355ML	10
Guinness Stout 4.2%	440ML	14

## TASMANIAN CIDER.

Spreyton Apple 5.0%	330ML	12
Spreyton Pear 5.0%	330ML	12
Spreyton Vintage Apple 7.5%	330ML	13
Franks Summer Apple 5.0%	330ML	13
Franks Cherry Pear 3.5%	330ML	14
Willie Smith Organic Apple 5.4%	330ML	15

## WINE.

### SPARKLING.

	GLASS	BOTTLE
Tatachilla Brut NV, SA	12	38
Arras NV Cuvee, TAS	15	70

### WHITE.

Tatachilla Sauvignon Blanc, SA	9.5	35
Piper's Brook Sauvignon Blanc, TAS	14	64
Mud House Sauvignon Blanc, NZ	11	48
Eddystone Pinot Gris, TAS	14	64
Tamar Ridge Riesling, TAS	14	64
Pepik Chardonnay, TAS	14	64
GlenAyr Chardonnay, TAS	17	74
Vivo Moscato, NSW	10	45

### RED.

Tatachilla Cabernet Shiraz, SA	9.5	38
Eddystone Point Pinot Noir, TAS	15	65
Piper's Brook Pinot Noir, TAS	15	65
Grant Buge Benchmark Merlot, SA	10	45
30 Mile Cabernet Sauvignon, SA	11	48
Waterton Hall Shiraz, TAS	17	74
30 Mile Shiraz, SA	11.5	52

### ROSE.

Piper's Brook Rose, TAS	14	64
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Highland Wine list is also available for a unique Tasmanian wine, just ask one of our friendly staff members.

### SOFT DRINKS.

#### Post Mix.

Sprite, Coke, Coke No Sugar	5
Lift, Soda, Tonic	5
Lemon Lime & Bitters	5

#### Juices.

Spreyton Orange, Apple, Pineapple or Cranberry	5
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#### Bottled.

Cascade Ginger Beer	6
Mt Ossa Still Water, 750mL	8
Mt Ossa Sparkling Water, 750mL	8