## **ENTREES**

GARLIC BREAD
- AS IT COMES - lightly toasted garlic bread
- OR LOAD IT UP - loaded garlic bread with bacon, cheese, sweet chilli sauce & sour cream \$18.99
SOUP OF THE DAY \$15.99
served with toasted sourdough & garlic butter - ask our friendly staff for today's variety
YAKITORI PULLED PORK SPRING ROLLS
CRISPY SWEET CHILLI CHICKEN SLIDERS - VO
HOUSE MADE CORN FRITTERS \$18.99
chive and fetta corn fritters served on char-grilled sourdough, with a capsicum and chilli jam, finished with a garlic aioli dressed mixed leaf, cherry tomato, and Spanish onion salad
KOREAN BEEF TACOS
sauteed Korean style beef served on lightly char-grilled tortillas, with sesame aioli dressed kimchi slaw, topped with fried shallots
FRESH LOCAL TASMANIAN OYSTERS - GFAeach \$4.99
natural with cranberry nam jim dressing or kilpatrick on a bed of salt, served with a side of lemon
MAIN FARE
CHICKEN SCHNITZELSML \$26.99   LGE\$30.99
crumbed schnitzel, golden fried, served with your choice of sauce, chips & salad
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## **MAIN FARE**

SOUS VIDE LAMB BACKSTRAP - GFAherb marinated lamb back strap served medium with sauteed chat potatoes, carrots, seasonal topped with red wine and rosemary jus	
AROMATIC THAI GREEN SALMON - GFAgrilled salmon served atop a mound of rice with sauteed baby bok choy and green beans, finished Thai green curry sauce	
NEPTUNE FISHERMAN'S BASKETgolden fried crumbed prawns, scallops, squid rings, lime pepper flathead, battered gummy, served with garden salad, chips, tartare and a side of lemon	\$45.99
MUSHROOM & GREEN BEAN RISOTTO - VO/GFAsauteed mushrooms, green beans, Spanish onion, and spinach, tossed through al dente arborio topped with toasted pine nuts and parmesan	
SOUS VIDE SESAME CHICKEN BREAST - GFAserved with sauteed chat potatoes, buttered carrots, baby bok choy, and seasonal greens, finis garlic cream	<b>\$32.99</b> hed with
BBQ PLUM PORK SIRLOINtender sous vide pork sirloin, served with buttered carrots, seasonal greens, and creamy mashe topped with our house made capsicum chilli jam	
GRILLED COCONUT LIME TOFU SALAD - VO/GFAgrilled tofu tossed through a mixed leaf salad, Spanish onion, cherry tomato, fresh red chilli, and segments, drizzled with lime aioli, finished with toasted coconut shards	
FROM THE GRILL	
300G SCOTCH FILLET - GFA	\$48.99
300G RUMP STEAK - GFA	\$38.99
300G RUMP STEAK - GFACHICKEN BREAST - GFA	\$32.99
all served with chips & salad or vegetables plus your choice of sauce	
SOUS-VIDE PEPPERED PORTERHOUSE 300G  pepper marinated porterhouse sous-vide to medium served with sauteed chat potatoes, buttered baby bok choy, seasonal greens, accompanied by a chilli pepper compound butter and your choice.	ed carrots,
SAUCES	
GARLIC CREAM, GRAVY, PEPPER OR CREAMY MUSHROOMextra ju	g \$4.99
SIDES	
BOWL OF CHIPSCHIPS & GRAVY	\$9.99
CHIPS & GRAVY	\$12.99
BUTTERED SEASONAL VEGETABLES	\$12. <i>99</i>
SESAME AIOLI DRESSED KIMCHI SLAW	\$10.99
CREAMY MASHED POTATOES	\$9.99
GARDEN SALAD	\$10.99
DESSERTS	
ROSE WATER MERINGUE ETON MESS - GFArose water meringue shards, fresh whipped cream, macerated mixed berries, raspberry coulis	\$15.99
HAZELNUT & CHOCOLATE BROWNIEserved with chocolate mousse, vanilla ice cream and chocolate ganache	\$15.99
CHEESECAKE OF THE DAYplease ask our staff for today's flavour	\$15.99
UPSIDE DOWN ICE CREAM CONE	\$15.99
chocolate dipped wafer cone, filled with vanilla ice cream, whipped cream, finished with chocol	ate ganache