

casual dining menu

freshly baked brioche

lemon olive oil OR whipped garlic butter with pink salt 9

straight cut potato chips - garlic-naise and ketchup 9

hot roasted cashews smoked sea salt and kaffir lime leaves 10

oysters natural - over ice with lemon 6pc @ 22

- lime, coriander dressing 6pc @ 23

tempura soft shell crab rice paper rolls pink ginger, avocado
vietnamese mint, orange zest, caramel lemongrass dipping sauce 22

crispy scallop spring rolls

kaffir lime and lemongrass syrup 21

salt and pepper squid sweet chilli sauce,
Japanese mayo, kaffir lime

21/34

Japanese style pork dumplings in ginger, soy, chilli sauce 21

creamy chicken & mushroom penne, thyme,
zucchini, parmesan crumble, soft herbs

24

fish n chips - beer battered or grilled fish of the day,
straight cut fries, tartare sauce

with salad 29 without salad 26

desserts

vanilla panna cotta with poached blood plums, black pepper, aerated chocolate, ginger snap crumble	16.5
sticky mother of a pudding , figs, dates and caramel, dollop of double cream, scoop of vanilla ice cream dark and white chocolate	16
marshmallow pavlova with berries creme fraiche, blueberry compote and strawberry sorbet	16
peanut and butterscotch semi-freddo with peanut brittle and caramel	16
warm chocolate torte with ganache, orange cacao crumbs, vanilla ice-cream & crème fraiche	16.5
coffee creme brûlée with walnut praline, rum and raisin ice cream	16

ice-cream

vanilla
chocolate
raw salted caramel
raw coconut

sorbet

mango
raspberry

any 3 scoops 14.5

cheeses

double brie	12
blue vein	12
aged cheddar	12
3 cheese plate	30
choice of - truffled honey / quince jam / or figs and dates	
all served with - Tasmanian sea salt lavoush crackers	

tasmanian beers

boags draught	8
cascade premium light	8
james boags premium light	8
james boags premium	9
moo brew pale ale	12
moo brew pilsner	12
moo brew hefeweizen	12
seven sheds paradise pale ale	15
seven sheds stella ipa - 500ml	15

mainland beers

xxxx gold	8
pure blonde	8
james squire amber ale	9
john boston's pale ale	9
crown lager	9
little creature pale ale	9
coopers dark ale	9
white rabbit white ale	10
white rabbit dark ale	10
stone and wood pacific ale	10
four pines stout	10
feral hop hog ipa	12

international beers

corona	mexico	9
peroni nastra	Italy	10
tiger	Singapore	10
estrella damn	spain	10
guinness draught stout	ireland	10
guinness extra stout	ireland	10

cider

james squire orchard crushed	apple	nsw	330ml	10
willie smith original	apple	tas	330ml	12
willie smith bone dry	apple	tas	330ml	12
franks summer	apple	tas	330ml	12
pagan	pear	tas	330ml	12

cocktails

golden dream

vanilla galliano, cointreau, orange juice, cream 21.5

angel's kiss

frangelico, lime juice, sugar 21.5

strawberry daiquiri

bacardi, cointreau, strawberry liqueur, strawberries,
lime juice 24.5

pina colada

bacardi, malibu, coconut milk, lime juice, sugar, pineapple 24.5

cosmopolitan

vodka, cointreau, cranberry juice, lime 21

caipirinha

cachaca, lime, sugar 21

long island iced tea

tequila, bacardi, gin, vodka, cointreau, fresh lemon juice,
coca cola 28

martini

21.5

dry - gin, dry vermouth, olive

perfect - gin, dry vermouth, sweet vermouth, lemon twist 21.5

espresso - espresso, frangelico, crème de cacao, irish whiskey 23.5

coffee		4.8
cafe latte, cappuccino, flat white, macchiato long or short, espresso		
with soy milk	additional	.7
double shot	additional	.7
liqueur coffee		14.8
tea leaves loose	pot x 1	5.9
	pot x 2	8.9
sencha green, peppermint, camomile (organic)		
english breakfast, earl grey		
other drinks		
cinnamon chai latte		6.5
milk hot chocolate		6.5
mocha		6.5
affogatto		10
affagatto with liqueur		18
mixes		
lemon lime bitters		6
raspberry lemonade		5.5
lemon squash		5.5
fruit mocktail		10.8
soft drink		
coca-cola, coca-cola zero, sprite		5.5
orange juice		5.5
apple juice		5.5
pineapple juice		5.5
cascade sparkling apple		7
henrys ginger beer		9.5
mojo kombucha (culture) organic		
turmeric + ginger		9
water		
Perrier sparkling 330ml		5.5
tarkine tiger sparkling 750ml		11.5

