

casual dining menu

freshly baked brioche

lemon olive oil OR whipped garlic butter with pink salt 10

egyptian beetroot dip, dukkha, lemon oil rice crackers 14

hot roasted cashews smoked sea salt and kaffir lime leaves 10

beef carpaccio, garlic aioli, rocket, parmesan, grissini 22

straight cut potato chips - garlic-naise and ketchup 10

oysters natural - over ice with lemon 6pc @ 25

- lime, coriander dressing 6pc @ 25

tempura soft shell crab rice paper rolls

pink ginger, avocado, orange/lemongrass dipping sauce 22

crispy scallop spring rolls

kaffir lime and lemongrass syrup 22

lamb ribs with caramel soy & chilli sauce, asian gremolata 22

salt and pepper squid sweet chilli sauce,

Japanese mayo, kaffir lime 21

Japanese style pork dumplings in ginger, soy, chilli sauce 22

Penne, chicken, rustic tomato passata, soft herbs, pecorino,

lemon oil 24

penne, smoked salmon, white fish, scallops, peas, dill, parsley,

parmesan 30

fish n chips - beer battered or grilled fish of the day,

straight cut fries, tartare sauce

with salad 30 without salad 27

"high sea" for 2 - cooked tiger prawns, pacific rock natural oysters,

scallop spring roll, soft shell crab roll, scallops on horseback 100

desserts

vanilla panna cotta with pepperberry poached stone fruit, black pepper, aerated chocolate, ginger snap crumble	16.5
banana parfait , hazelnut praline, toffee popcorn, caramelized bananas, chocolate shavings	16.5
warm chocolate torte with ganache, orange cacao crumbs, vanilla ice-cream & crème fraiche	16.5
peanut & butterscotch semi freddo , peanut brittle biscuit, caramel, malt dust	16.5
pot of gold , baked manhattan cheesecake, poached pear, pistachio praline, brandy snap, vanilla ice cream	16.5

ice-cream

vanilla
chocolate
raw salted caramel
raw coconut

sorbet

mango
raspberry

any 3 scoops 15

cheeses

ashgrove wasabi cheddar	12
coal river camembert	12
king island blue vein	12
hiedi farm gruyere	12
king island smoked 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
little rivers golden ale	10
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
royal Jamaican ginger beer	Jamaica	12

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
next door	apple	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
henrys ginger beer 9.5

water
Perrier sparkling 330ml 5.5
tarkine tiger sparkling 750ml 11.5