



Entrée

Boston seafood chowder served with crusty bread roll
E \$15.00 M \$20.00

Free range chicken and semi-dried tomato risotto with fresh basil
and shaved grana parmesan
E \$17.00 M \$23.00

Caesar salad with baby cos lettuce, warm poached egg, crisp double smoked bacon,
garlic croutons and shaved parmesan
E \$18.00

Garlic lemon roasted king prawns on saffron potato cake,
wilted English spinach and harissa aioli
E \$18.00 M \$28.00

Crisp honey glazed pork belly with baby beetroot, apple,
crackling and balsamic dressed mesclun
E \$17.00 M \$26.00

Main

Grilled fish fillet, served on ratatouille topped with chervil & lemon segments,
finished with a fine saffron sauce
\$28.00

Free range chicken cordon bleu with sautéed parsley potatoes and
seasonal vegetables, mushroom jus
\$26.00

Tender cooked veal osso bucco served on sun-dried tomato basil risotto,
baby spinach and glazed baby carrots
\$27.00

Tender grain-fed porterhouse steak, served with potato mash,
homemade vegetable pie & green peppercorn sauce
\$29.00

Vegetarian risotto with roasted butternut pumpkin, yellow squash, walnuts and
sage,
baby spinach and shaved grana parmesan
\$23.00

Sides

French fries \$7.00

Butter sautéed seasonal greens \$7.00

Crisp mesclun lettuce with aged balsamic vinaigrette \$7.00

Creamy potato mash \$7.00

Dessert

**Crisp apple and cranberry strudel with fresh cream and vanilla bean ice cream
\$14.00**

**Traditional sticky date pudding, topped with warm Kahlua butterscotch sauce,
finished with chantilly cream and vanilla bean ice cream
\$15.00**

**Tasmanian cheeses with lavosh crisp bread roasted walnuts and candied fruit
\$17.00**

**Homemade crème brulee with wild berries and mango gelato and whipped double
cream
\$15.00**

**Classic French lemon tart with blackberries, fresh cream and lemon sorbet
\$15.00**

Coffee

Coffee \$4.00

Assorted Tea \$4.00