

SMALL PLATES / SHARING

	M	G
Warm garlic and mozzarella flat bread	8.0	10.0
Crispy lamb kibbeh <i>Creamed garlic, pomegranate and blood orange</i>	14.0	16.0
Calamari loligo baby squid <i>Snap fried with citrus zest, parsley and smoked paprika</i>	14.0	16.0
Chicken and cheese empanadas, pickles and chimmichurri	14.0	16.0
Bacalao <i>Salt cod fish cakes, (5) seaweed aioli</i>	11.0	13.0
Soup. Seasonal. Steaming hot with grilled bread <i>(see board for todays selection)</i>	9.0	11.0

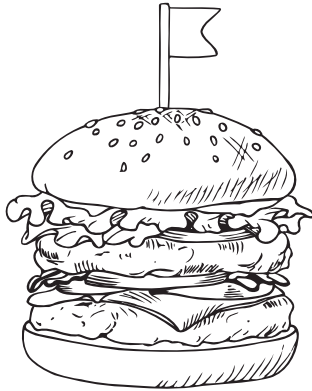
OUR CLASSICS

	M	G
Short rib 'Rendang' <i>Slow cooked cape grim (Tassie) beef short rib mild curry with coconut, galangal & lemongrass. Served with steamed rice, pickles & crispy fried shallots</i>	31.0	36.0
Proper fish and chips <i>Market fresh fish, ale batter, smashed peas, lemon and chunky tartare</i>	21.0	24.0
Cumberland sausage <i>Hand tied pork snail style, creamed garlic mash, baby onions and pearl barley jus</i>	24.0	27.0
Chicken schnitzel <i>With thick cut chips, pear, rocket, parmesan and walnut salad</i>	22.0	25.0
Tasmanian salmon fillet ^{gf} <i>*the locals favorite crispy skin huon salmon with slow roasted tomatoes, sea salt chats, green beans and sauce vierge</i>	26.0	28.5
Lamb pappardelle <i>Slow braised lamb shoulder tossed with fresh egg pasta, tomato, olives and wilted English spinach</i>	26.0	28.5
Pasta- porcini stracci ^v <i>King mushrooms, asparagus, peas, truffle oil</i>	21.0	23.0

PIZZAS (31cm stone baked)

	M	G
Garlic and mozzarella pizza crust <i>Tapanade and chilli oil</i>	15.0	18.0
Classic magherita ^v <i>With vine tomato sugo, fior de latte, basil and parmesan</i>	19.0	21.0
Roast pumpkin ^v <i>Butternut, fetta, rosemary and spanish onion caramel</i>	19.0	21.0
Prosciutto <i>Sugo, shavings of reggiano parmesan and dressed rocket</i>	20.0	22.0
A love supreme <i>Mushrooms, salami, roasted capsicum, kalamata, cherry tomato and capers finished with prosciutto and rocket</i>	20.0	22.0
Salmon is king <i>Ora king salmon. Baby capers, pickled onion, cherry tomato, rocket and hollandaise</i>	22.0	25.0
Gluten Base Add \$3 ^{gf}		

BURGER — SHOP —



THE WAGYU

Tajima beef, beetroot relish, lettuce on sesame brioche

M **G**
20.0 23.0

CHICKEN BURGER

Buttermilk fried chicken burger with slaw, sriracha sauce and rocket on a sesame brioche

20.0 23.0

THE ANGUS SANDWICH

Charred black angus rump, beetroot relish, creamed garlic, rocket on toasted ciabatta

20.0 23.0

THE FALAFEL BURGER

Chickpea pattie with leaves, tahini yoghurt, pickles and roasted peppers on brioche

20.0 23.0

FROM THE GRILL

Cape grim beef (Tasmanian North West Coast), with an average of 187 days of rainfall per year this is the perfect place to raise high quality grass fed beef. Care of the animals is paramount to the Greenham family. Free to roam they are often seen venturing onto the beach to enjoy seaweed adding to the distinctive quality taste.

M **G**

New york sirloin 300g ^{GF}

32.0 36.5

Scotch fillet 300g ^{GF}

32.0 36.5

Crispy skin tasmanian salmon(huon) ^{GF}

26.0 28.5

Beef short rib *cooked low, slow and gently smoked over 5 hours. Finished with our special BBQ Glaze. Does contain trace elements of wheat products, soy and tree nuts*

32.0 36.5

All grills with creamed garlic mash or thick cut chips, buttered greens and a choice of sauce.

SAUCES (ALL GLUTEN FREE)

Field mushroom, green peppercorn, salsa verde, horse radish and tarragon butter ^{GF}

Kids menu

All served with fresh fruit, popcorn and vanilla ice cream

Cheeseburger and chips

Fish and chips

Crispy chicken tenderloins

Pasta napolitan with parmesan cheese ^V

Tomato and mozzarella turkish pizza ^V

(12 AND UNDER)

12 / 14



SEASONAL SALADS

The greek **v** **gf**

Fetta, vine tomato and kalamata olives

M **G**
10.0 12.0

Pear and rocket **v** **gf**

With shaved parmesan, walnut and dressing

10.0 12.0

Garden salad **v**

Seasonal leaves tossed with tomato, lebanese cucumber and spanish onion

10.0 12.0

Healthy smoker

Brown rice, green apple and smoked butternut pumpkin

10.0 12.0

Seeds, grains and good things

Organic quinoa, Israeli cous cous, pearl barley, kale, spinach, tomato, chia and toasted seeds

10.0 12.0

Charred cauliflower salad

Kale, pepitas, toasted almonds and apple cider vinegar

10.0 12.0

ANY SALAD WITH

Haloumi **v**

16.0 19.5

Grilled chicken **gf**

20.0 23.0

Barramundi

25.0 28.0

Slow roast lamb

26.0 29.0

Salmon

26.0 29.0

SIDES

Thick cut chips **v** **gf**

With aioli

8.0 9.5

Wedges **v**

With sweet chilli and sour cream

8.0 9.5

Or enough to share

14.0 16.5

Green beans **v** **gf**

With salsa verde

7.0 9.0

Garlic Mash

8.0 9.5

FROM
30 M / 35 G
MIN 6
PERSONS

— SHARING — TABLE MENU

For groups over 6 persons.
Let us order and look
after you. Ask our
friendly staff for details

