

# DINNER

From 5pm | Thursday, Friday, Saturday

## TO START / SHARE

CLOVER HILL LAMB EMPANADAS (2 pieces)  
or  
THREE CHEESE CORN MEAL EMPANADAS (2 pieces)  
Served with Pico de Gallo 18

## OYSTERS

Natural ½ Dozen 35 / Dozen 65  
Kilpatrick ½ Dozen 40 / Dozen 70

SEAGRASS CIABATTA  
with trio of housemade dips 17 (20 gfo)

CHIPOTLE SALT & PEPPER CALAMARI  
with crispy rice noodles, caper, lemon  
& dill mayo 20 (gfo)

BEETROOT CARPACCIO  
with smoked chevre, candied walnut  
& pickled onions 18

## SOMETHING MORE

CHICKEN MARYLAND  
with potato fondant, roast baby carrots  
& Cointreau coffee sauce 34

HOUSE MADE BEER BATTERED FISH  
with rocket & cherry tomato salad, with  
super crunch chips & tartare 30 (32 gfo)

FISH OF THE DAY  
roast cauliflower puree, sautéed seasonal  
greens & lemon, caper, almond butter sauce (mp, gfo)

LAMB RUMP  
with Hasselback potato, mushroom duxel  
& Tasmanian pepper berry jus 36 (gf)

VEGETABLE MOUSSAKA  
layers of roasted eggplant, sweet potato,  
zucchini, smoked chunky tomato & black  
lentil sauce with crusty warm bread 24 (vegan)

CRAB LINGUINE  
with heirloom tomato, dill, nasturtium  
& nut butter sauce 34

## SIDES

Sweet potato wedges with aioli 12  
Super crunch chips with aioli 13 (14 gfo)  
Sautéed greens with sesame seeds 13

## SWEET TREATS

CHOCOLATE HAZELNUT PUDDING  
with torched meringue & raspberry vanilla ice cream

CHEF'S SPECIAL OF THE DAY Ask staff for details

SALTED CARAMEL ICE CREAM SUNDAE  
with candied popcorn, peanut brittle &  
butterscotch sauce

TASMANIAN CHEESE PLATTER Ask staff for details  
Blue, Cheddar or Brie

One cheese selection 16

Two cheese selection 24



## CHILDREN'S MENU

12 years and under only

HOUSE MADE LAMB BOLOGNESE  
with linguini pasta & shaved pecorino 14

BATTERED FISH  
served with super crunch chips &  
tomato sauce 14 (16 gfo)

SALT & PEPPER CALAMARI  
served with super crunch chips &  
tomato sauce 14 (16 gfo)

Some menu items can be adjusted to suit dietary requirements, please ask staff. All wines and vintages are subject to availability and change. Looking to celebrate your special occasion? Ask about our group booking menus. Looking for an evening function our staff will put you in touch with our Function Manager.

15% surcharge on public holidays.

Please note: 1% surcharge on eftpos transactions.

(gf) gluten free • (gfo) gluten free option • (v) vegetarian • (vegan) vegan • mp (market price)