

# DINNER

From 5pm | Thursday, Friday, Saturday

## ENTRÉE

CRISPY CORN, SWEET POTATO & JALAPEÑO FRITTERS  
drizzled with harissa herb oil 18 (vegan/gf)

SEAGRASS HOUSE BREAD  
with trio of dips 19 (22 gfo)

CORN MEAL EMPANADAS (2 pieces)  
Clover Hill Lamb or Three Cheese  
with Pico de Gallo 18 (gf)

BAKED RICOTTA  
with grilled quince & a prosciutto crisp 20

## MAIN

CREAMY SMOKED CLAM & SEAFOOD CHOWDER  
with prawns, scallops, calamari,  
white fish & toasted sourdough 34

BRAISED CHOCOLATE CHILLI LAMB SHANK  
on creamy mashed potato 34

VEGAN BOWL  
with sumac pumpkin, spiced crispy cauliflower,  
roast beetroot, on a bed of caramelised onion  
hummus, toasted pepitas, drizzled with  
cashew pesto & jalapeño crumb 25 (gf)

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

VEGETABLE LASAGNA  
with rich napolitana sauce & a parmesan crisp 28

FISH OF THE DAY (ask staff for details) (mp/gfo)

CRISPY PORK BELLY  
with herb & citrus couscous, compressed apple  
& blistered cherry tomatoes with pork jus 35

HERB & CITRUS CHICKEN PARMIGIANA  
with Ziggy's ham, super crunch chips &  
house salad 34

HOUSE SMOKED BEEF BRISKET  
& VEGETABLE COTTAGE PIE  
with house relish 32

## SIDES

Crispy truffled pink eye potatoes  
with pecorino snow 14

Super crunch chips with aioli 13 (14 gfo)

Sautéed greens with sesame seeds 14

## CHILDREN'S MENU

### 12 years and under only

All served with super crunch chips & tomato sauce

MINI CRISPY CHICKEN BURGER 14

BATTERED FISH 14 (16 gfo)

SALT & PEPPER CALAMARI 14 (16 gfo)



## SWEET TREATS

16

STICKY DATE FIG & CHOCOLATE PUDDING  
with butter scotch sauce & cream drizzle

RHUBARB, APPLE & SUMAC CRUMBLE  
with rose cream

CHOCOLATE ESPRESSO MOUSSE POT  
with torched meringue & candied popcorn

QUINCE & RICOTTA BREAD & BUTTER PUDDING

SELF-SAUCING LEMON DELICIOUS PUDDING

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

One cheese selection 16

Two cheese selection 24

Trio cheese selection 32

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

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.