

Dinner  
Menu



# DINNER

From 5pm | Thursday, Friday, Saturday

## ENTRÉE

CHEF'S ARANCINI (3 pieces) with black garlic aioli & shaved pecorino	18
CRISPY CORN, SWEET POTATO & JALAPEÑO FRITTERS drizzled with harissa herb oil	18 (vegan/gf)
SEAGRASS HOUSE BREAD with trio of dips	19 (22 gfo)
CHILLI & LEMONGRASS PRAWNS on baby cos lettuce with whipped avocado & spiced pepita dukka	24 (gf)

## 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
CHIPOTLE SALT & PEPPER CALAMARI salad greens & cherry tomato salad, caper lemon & dill mayo with herb chips	30 (32 gfo)
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 pearl couscous, compressed apple & blistered cherry tomatoes with pork jus	35
HERB & CITRUS CHICKEN PARMIGIANA with Ziggy's ham, super crunch chips & house salad	34

## SIDES

Crispy truffled baby 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

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: 1.5% surcharge on eftpos transactions.