

# BAR MENU

## SHARE

olives marinated <i>with</i> thyme, garlic & lemon <i>gf</i>	8
antipasto house pickled vegetables, artisan cured meats, ham hock terrine, cheese, fresh crusty bread & house made grissini <i>gf on request</i>	21
sweet corn & polenta croquettes <i>with</i> chilli aioli	12
salt & pepper squid <i>with</i> soy & sesame	15
mini burgers house made beef patties, tasty cheese, pickle & relish	15
house made pork sausage rolls <i>with</i> tomato sauce	14
crumbed chicken tenderloins <i>with</i> smoked paprika mayo	14
chicken & prawn dumplings <i>with</i> soy sauce & fresh chilli	15
lemon & garlic chargrilled prawns <i>with</i> green chilli mayo <i>gf</i>	18
pork & veal meatballs <i>with</i> garlic sourdough <i>gf on request</i>	12
seasoned onion rings <i>with</i> seeded mustard mayo	10
spicy wedges <i>with</i> sour cream & sweet chilli	10
beer battered chips <i>with</i> tomato sauce	10
shoestring fries <i>with</i> tomato sauce	10

## BAR MEALS

angus beef burger house made patty, tomato, lettuce, cheese, onion, bacon, mayo, sauce & chips	22
grilled chicken breast burger <i>with</i> avocado, onion, lettuce, mayo & chips	21.5
steak sandwich	
seared cape grim porterhouse, cheese, lettuce, tomato, bacon, caramelised onion, mayo & chips	22
beer battered fish & chips <i>with</i> leafy salad & house made tartare	24
house made chicken parmigiana <i>with</i> chips & salad	22
donati artisan pork & veal sausages <i>with</i> potato mash, onion jus & peas <i>gf</i>	22
house made veal schnitzel <i>with</i> italian slaw & roasted chat potatoes	24

## FROM THE RESTAURANT

<i>cape grim 100% grass fed beef produced by proud farmers in tasmania's north west point served with roasted chat potatoes, ratatouille, red wine sauce &amp; mustards gf</i>	
250gm eye fillet	38
300gm porterhouse	38
400gm rib eye	40
roasted beetroot & quinoa salad <i>with</i> pumpkin, walnuts, orange segments & red wine vinaigrette <i>gf</i>	21
moroccan lamb cutlets <i>with</i> minted yoghurt, couscous & spicy eggplant chutney	32
pork belly <i>with</i> sprout salad, remoulade, parsnip chips & apple sauce <i>gf</i>	31
potato gnocchi <i>with</i> napoli, basil & parmesan	22
prawn & green pea risotto <i>with</i> goat's cheese & watercress <i>gf</i>	25
crispy skinned salmon fillet <i>with</i> potato & celeriac mash, radish & fennel salad <i>gf</i>	29
nicoise salad <i>with</i> smoked trout, beans, olives, potato, egg & citrus dressing <i>gf</i>	26
smoked chicken salad <i>with</i> avocado, baby cos, cucumber, cranberries, almonds & red wine dressing <i>gf</i>	24

## SIDES *gf*

leafy salad <i>with</i> lemon vinaigrette	beetroot, feta & caper salad	8
roasted rosemary chat potatoes	buttery potato mash	
steamed broccolini, peas & beans		

## DESSERT

coffee panna cotta <i>with</i> almond praline, fresh berries & chocolate sauce <i>gf</i>	14
smashed pavlova <i>with</i> passion fruit curd, seasonal fruits & chantilly cream <i>gf</i>	12
warm chocolate fudge brownie <i>with</i> cherry ice cream, pecans & salted caramel	14
churros spanish doughnuts <i>with</i> warm fudge sauce	12
selection of ice cream & sorbet <i>with</i> italian biscuits & berries <i>gf on request</i>	14
cheese plate today's selection <i>with</i> house made conserve, muscatels, fresh pear & lavosh <i>gf on request</i>	