

Menu

Snacks

Available to 5pm daily

Char-grilled Steak on Sourdough	14.90
Char-grilled Scotch Steak on toasted Sourdough with sliced beetroot, fried onion, blue cheese aioli and mixed lettuce leaves	
Grilled Chicken on Turkish	14.90
Grilled Chicken, bacon, shredded cos and egg mayonnaise on toasted Turkish bread	
Smoked Salmon on Sourdough	14.90
Smoked Salmon, creamed goats cheese, Spanish onions, rocket and capers on toasted sourdough	
Chips	6.90
Served with tomato chutney and roast garlic aioli	
Wedges	8.90
Seasoned wedges with sweet chilli sauce and sour cream	

Appetisers

Garlic & Herb Turkish Bread	6.90
Turkish bread brushed with garlic infused herb oil	
Caprese Bruschetta	11.90
Slices of Roma tomato and bocconcini on toasted ciabatta with fresh basil and Spanish onion vinaigrette	
Living Room Dips	12.90
Selection of dips served with warmed Turkish bread	
Antipasto	12.90
Selection of cured meats, marinated olives and toasted sourdough	

Entrees

Soup of the Day		10.90
Served with warm Turkish bread. Please refer to Today's Specials		
Oysters	½ Dozen	15.90
	1 Dozen	27.90
- Natural, with sea salt and lemon wedges		
- Kilpatrick, with bacon & Worcestershire sauce		
Chicken Salad		14.90
Slices of poached chicken with cos leaves, soft boiled egg, garlic croutons, fried anchovies and sauce gribeche		
Mushroom Tart		12.90
Puff Pastry tart filled with caramelised onion and mushroom finished with brie cheese and mustard cress		
Chorizo Sausage		12.90
Chorizo sausage with rocket, celery and radish finished with seeded mustard mayonnaise		
Lightly Dusted Calamari		14.90
Semolina dusted calamari served with cucumber, curly endive and pickled Spanish onion with lemon vinaigrette		
Soft Shell Crab		14.90
Spiced tempura battered soft shell crab served with a salad of daikon, snow peas and snow shoots with sauce gribeche		
Roast Pumpkin and Chick Pea Salad		12.90
Salad of roast pumpkin, chick peas, Spanish onion, green olives and parsley with saffron labneh		
Prawn Pepperonata		15.90
Pan Fried Black Tiger Prawns served with a spicy tomato, Spanish onion and red pepper sauce finished with Watercress and olive oil		

Pasta & Risotto

	Entrée	Main
Gnocchi Potato gnocchi tossed with chorizo sausage, fresh tomato, spinach and chilli with Napoli sauce	13.90	18.90
Trecce Calamari Trecce pasta tossed with caper and preserved lemon marinated calamari and fresh tomato in a buerre blanc topped with roquette	13.90	18.90
Porcini Mushroom Risotto Risotto of Porcini mushroom and green peas finished with parmesan	13.90	18.90
Chicken Risotto Risotto of Chicken, bacon and green olives	13.90	18.90
Pumpkin Trecce Trecce pasta tossed with roast pumpkin and sage finished with hazelnut pangratatto	13.90	18.90
Spaghetti Marinara Spaghetti tossed with mussels, prawns, calamari, scallops and fresh fish with garlic and olive oil	-	23.90
OR Pescatore, with Napoli sauce if desired		

Kids Menu

Grilled Chicken Served with chips and salad		6.50
Crumbed Fish Served with chips and salad		6.50
Pasta Fresh pasta with napoli sauce		6.50
Sausages and Mash Served with a side salad		6.50

Mains

Seafood Plate	29.90
Selection of seafood , including natural oysters, mussels mornay, Tasmanian smoked salmon, king prawns, char-grilled calamari and seared fish	
Market Fresh Fish of the Day.	Market Price
Please refer to Today's Specials for the chef's selection	
Roast Chicken Breast	26.90
Roast Chicken Breast served with a warm mixed bean and tomato salad with a sage buerre noisette	
Sumac Lamb Loin	28.90
Char-grilled and served with sautéed cavalo nero, baked polenta, red onion jam and red wine jus	
Herb Crusted Pork Rib Eye	28.90
Oven roasted herb crusted Pork Rib Eye served with seeded mustard mash, honey balsamic apples and red wine jus	
Char-grilled Rib Eye	31.90
400gm Rib Eye, char-grilled and served with buttered potato mash, dried Roma tomatoes and red wine jus	

Sides to Share

Endive salad	6.90
Curly endive, radish and snow pea salad	
Cos salad	6.90
Shredded cos salad with cherry tomatoes and lemon dressing	
Sautéed Broccolini	6.90
Sautéed broccolini with chervil butter	
Chat Potatoes	6.90
Crisp chat potatoes with roasted garlic and rosemary oil	
Roast Pumpkin	6.90
Sage and thyme roasted pumpkin	
Chips	6.90
Served with roast garlic aioli and tomato chutney	

Desserts

Lemon Tart Served with raspberry compote and mascarpone	10.90
Mango Cheesecake Served with passionfruit coulis	10.90
Flourless Pear Cake With candied pear and vanilla ice cream	10.90
Baked Chocolate Fondant Served with raspberry compote and fresh cream	12.90
Nougat Mousse Served with sweet balsamic strawberries	12.90
Gratinated Honey Custard With stewed apples and cinnamon mascarpone	12.90
Caramelised Orange Pudding Served with a sour cherry fool	12.90
Tira Mi Su Served with chocolate fudge sauce and mille feuille wafer	12.90
Cheese Plate Selection of cheeses with red wine figs, dried apricots, cabernet pepperberry jelly and waterwheel wafers	15.90

Dessert Wine

De Bortoli Noble One Botrytis Semillon	glass	11.00
	half bottle	35.00

Fortified Wine

Pfeiffer Muscat	glass	6.50
Galway Pipe Fine Old Tawny Port	glass	7.50