

SNACKS AND MEALS

10AM - 10PM

A bowl of our mixed nuts	\$8
House made trio of dips with warm bread	\$15
Chips and aioli	\$8
Local seafood chowder with crusty bread	\$17
Raclette cheese and bacon croquettes W spiced aioli	\$12
Tasmanian salmon three ways Smoked, cured and confit served with toasted breads, dill cream and cornichon pickle	\$22
Deli plate Shaved porchetta, prosciutto and smoked chicken with local cheese, olives and relish with warm bread	\$22
Sticky lamb orecchiette W garden peas, soft herbs and parmesan cheese	\$21
Cuban style sandwich W pork belly, American pickles, cheese and refresher salad	\$19
House burger Our prime beef with bacon jam, cos lettuce and beetroot relish on a soft brioche bun	\$19
Mr Bennett's burger Our house prime beef burger with that extra flavour hit of local cheese, Mr Bennett's Blue and yes you guessed it, blue cheese	\$19
Soup of the moment Check with us what's inspired today's soup	\$12
Honey roasted pumpkin sandwich W jarlsberg cheese and slow dried tomatoes	\$17
Fish and chips the way we like it W herb batter, old school tartare sauce and petite salad	\$24
Cured lamb salad W balsamic glazed walnuts, rocket leaves, pear and parmesan	\$18
Penne pasta W pesto cream sauce, grilled cherry tomatoes and pecorino (add smoked salmon \$5)	\$21

DESSERT

10AM – 10PM

Crème brûlée infused with lavender Honey and brittle shortbread	\$14
Three scoops of gourmet ice cream (see your waiter for the daily flavour)	\$12
Fromage menu Individually served cheese with house baked lavosh, and orange wattle marmalade	\$14
1. Coal River triple brie - robust, indulgent, creamy with a snowy rind	
2. Cave aged cheddar – aged in the Somerset caves, earthy and nutty	
3. Ashgrove Mr Bennett's blue - smooth creamy blue and a clean finish	
(Cheese selection may vary based on availability)	

CHILDREN'S

10AM-10PM

Fish and chips	\$16
Chargrilled steak with chips and salad	\$17
Penne pasta Napoletana House-made Napoli sauce with parmesan cheese	\$14
Cheese burger and chips	\$17