

Classics 10AM - 10PM

Market soup (V) 13.00
prepared with fresh regional produce
served with sourdough

Mussel and smoked seafood chowder (EF)(NF) 19.00
served with sourdough

Trio of house made vegetarian dips (EF)(V) 15.00
served with warm bread

Land platter (DF)(EF)(NF) 25.00
prosciutto, salami, smoked duck, beef pastrami,
cornichons, olives and chutney
served with warm bread

Ocean platter (NF) 26.00
Smoked salmon, pickled octopus, mussels and
crumbed fish with dill mayo and lemon
served with warm bread

Oysters 3 / 16.00 6 / 29.00 12 / 49.00
natural (DF)(GF)(EF)(NF)
kilpatrick (DF)(GF)(EF)(NF)

Garden bowl (EF)(NF)(V) 18.00
hummus, sweet potato, quinoa, cherry tomato,
spinach, chickpea, pickled red onion and tahini
dressing
served with warm bread

Beef burger (NF) 19.00
with bacon, dill pickles, tomato, cheese, tomato
chutney, aioli, lettuce, onion and chips

Spirali pasta (GF)(NF)(V) 20.00
with asparagus sauce, broccoli, peas
and pecorino

Slow braised beef (NF) 22.00
with spirali, in a tomato and beef broth

Poached chicken salad (EF)(NF) 18.00
with chickpea, tomato, roasted capsicum, fet-
ta, parsley, red onion, rocket, yoghurt and mint
dressing with flat bread

Chips and aioli (DF)(V)(NF) 8.00

Toasted Panini 10AM - 10PM

Eggplant & zucchini (EF)(NF)(V) 18.00
with roasted capsicum, pesto and haloumi

Scottsdale ham (EF)(NF) 21.00
with provolone and spinach

Choice of salad or chips

Children's Menu 10AM - 10PM

Chargrilled steak with chips (DF)(NF)(EF) 17.00
100g cooked medium

Cheeseburger with chips (NF) 17.00
beef patty, cheese and tomato chutney

Spirali pasta (V)(NF)(GF) 16.00
served with butter and cheese
or with passata sauce and cheese

Desserts 10AM - 10PM

Pistachio and apricot brulée (V) 16.00
with biscotti

Blackberry parfait (GF) 14.00
almond dacquoise and berry coulis

Cheese Menu 10AM - 10PM

65 grams per cheese, per serve 16.00

Semi hard cheddar - Bay of Fires TAS (V)
mellow, smooth and creamy

The Blue Cow - La Cantara Smithton TAS (V)
delicately sweet, fruity, intense and crumbly

Vine Ashed - Coal River Farm TAS (V)
strong creamy and bold, rolled in grape vine ash

*Cheese selection served with house baked lavosh and
quince paste (Cheeses may vary based on availability)*

Cheese Tasting Plate 25.00
(Includes 30 grams per cheese)