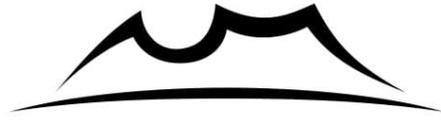


The logo features a stylized mountain range with three peaks, rendered in black. Below the mountain graphic, the words "CRADLE MOUNTAIN" are written in a clean, uppercase, sans-serif font. Underneath that, the words "HELLYER'S RESTAURANT" are written in a much larger, bold, uppercase, sans-serif font.

CRADLE MOUNTAIN
HELLYER'S RESTAURANT

At Hellyer's restaurant we believe Cradle Mountain is an iconic location where people come together to experience and share. We take this concept and bring it to the table with a menu that offers a selection of share plates. Our dishes are made to order and feature locally sourced fresh produce showcasing the finest of what Tasmania has to offer

*Menu subject to change

**Olives**

Handpicked Wattle Hill marinated olives (*gf, df, veg*)

Baguette

Freshly baked baguette served with Wattle Hill olive (*veg*)

Bruschetta

Freshly baked slices of bread topped with fresh tomatoes, basil and marinated Persian feta finished with a drizzle of balsamic glaze (*veg*)

Tasmanian scallops

Lightly pan fried Tasmanian Bass Strait scallops served on a pea puree with morcilla, crispy prosciutto and pepita kernels (*gf available*)

Smoked salmon

Tasmanian smoked salmon served with marinated Persian feta, pangrattato breadcrumbs, crispy prosciutto and a sweet sauvignon blanc reduction (*gf available*)

Haloumi, chorizo and asparagus

Local Tamar River haloumi cheese lightly fried served with mildly spicy chorizo sausage, fresh asparagus spears, tomatoes, red onion, capers and seared zucchini

Tasmanian carpaccio

Hellyer's take on an Italian carpaccio.... Local eye fillet steak cooked sous vide style until medium rare, layered with Tasmanian smoked salmon and served with wasabi pea puree, sliced radish and a drizzle of Wattle Hill olive oil (*gf*)

Salt & Pepper Squid

Sliced squid coated in salt & pepper flour, deep fried and served with our lime and coriander aioli (*df*)

Pesto Chicken Fettuccine

Freshly made fettuccine combined with basil pesto, onion and succulent chicken (*contains nuts*)

Pork Belly

Oven baked Tasmanian pork belly with house-made apple sauce and crispy crackling (*gf*)



Poached ocean trout

Tasmanian ocean trout portion served with beetroot relish, a champagne & spinach cream reduction and a touch of Wattle Hill spiced dukkah (*gf, contains nuts and may contain bones*)

Italian style meat balls

Delicious home style meatballs of local pork and beef with Italian herbs and our own rich tomato sauce (*df*)

Confit duck

Slow cooked duck leg served on a bed of fresh baby spinach leaves, crisp polenta squares and a cherry reduction (*gf*)

Peppered steak

Lightly peppered eye fillet steak (180g) finished with a Brandy flambe and served with a house made kim chi (*gf*)

Chickpea Panzanella

Freshly made salad of chickpeas, cherry tomatoes, Persian feta, Wattle Hill olives, pangrattato breadcrumbs, basil and shaved parmesan (*veg*)

Chickpea vegan curry

A hearty mild curry made with chickpeas, tomatoes, onion and fresh spices (*gf, df, veg*)

Beer battered fries

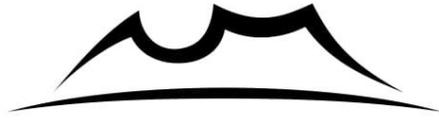
Crispy fries served with garlic aioli

Garden salad

A seasonal fresh green leaf salad with tomato, olives, red onions, feta and croutons topped with a red wine vinaigrette (*gf available, veg*)

Local seasonal vegetables

A selection of steamed seasonal vegetables served with garlic butter (*gf, veg, df available*)



SOMETHING SWEET

Creme caramel

Traditional French vanilla custard desert with caramel sauce, poached pears, pistachio crumb and Chantilly cream

Chocolate mousse

Delicious silky chocolate mousse topped with berry coulis, cinnamon crumb and chantilly cream (*gf available*)

Sticky date pudding

Traditional date pudding with caramel sauce, cinnamon crumb and chantilly cream