



Our restaurant offers a selection of small plates designed to share with family or friends. Our dishes are all made to order and contain fresh seasonal local produce which we believe highlights the best that our island state has to offer. Please join us for a dining experience that we hope will encourage everyone to relax, enjoy some conversation and sample some wholesome Tasmanian cuisine accompanied by a locally produced beverage.

**ONE BILL PER TABLE PLEASE.**

KEY OVER PAGE

## **TO SHARE**

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### **Olives (v/g/d) \$8**

Mixed blend of hand picked Wattle Hill marinated olives

### **Baguette (v/c/d) \$9**

Freshly baked baguette with Wattle Hill olive oil and balsamic for dipping

### **Bruschetta (v/c) \$19**

Marinated persian feta with garden fresh tomatoes and basil served on freshly baked slices of baguette with a drizzle of balsamic glaze

### **Scallops \$26**

Tasmanian Bass Strait scallops lightly pan fried and served on a pea puree with morcilla, crispy prosciutto and pepita kernels

### **Smoked salmon \$24**

Tasmanian smoked salmon layered with persian feta and served with pangrattato breadcrumbs, crispy prosciutto and a sweet sauvignon blanc reduction

### **Haloumi, chorizo and asparagus (g/c) \$22**

Lightly fried haloumi cheese from a local Tamar River dairy served with a slightly spicy chorizo sausage, fresh asparagus spears, tomatoes, capers and seared zucchini. Vegetarian option: as above without chorizo (v/g/c)

### **Tasmanian carpaccio (g) \$29**

Our take on an Italian carpaccio.....local eye fillet steak cooked sous vide style until medium rare, layered with Tasmanian smoked salmon and served with a wasabi pea puree, sliced radish and a drizzle of Wattle Hill olive oil

### **Salt & pepper squid (c) \$18**

Fresh whole squid sliced, coated in salt & pepper flour, deep fried and served with our lime & coriander aioli

### **Authentic Italian Carbonara \$22**

A delicious authentic Italian pasta dish with freshly made fettuccine combined with pancetta, parmesan and free range eggs.



#### KEY

V - vegetarian

G - gluten free

C - great for children

D - dairy free

#### TO SHARE

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##### Pork Belly (G) \$23

Oven baked Tasmanian pork belly with house-made apple sauce and crispy crackling.

##### Poached ocean trout with champagne (G) \$26

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

##### Italian meat balls (C/D) \$20

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

##### Confit duck (G) \$24

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

##### Peppered steak \$28 (G/D)

Lightly peppered eye fillet steak (180g) finished with a brandy flambe and served with a house made kim chi.

##### Chickpea panzanella (V) \$18

Freshly made salad of chickpeas, cherry tomatoes, persian feta, Wattle Hill olives, pangrattato breadcrumbs, basil and shaved parmesan

##### Beer battered fries (V/C) \$12

Plate of beer battered fries with garlic aioli.

##### Chickpea vegan curry (V,G,D) \$21

A hearty mild curry made with chickpeas, tomatoes, onion and fresh spices.

##### Garden salad (V,D) \$15

A seasonal fresh green leaf salad with tomato, olives, red onions, feta and croutons topped with a red wine vinaigrette.



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## FOR DESSERT

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### Creme caramel (G/C) \$15

Traditional French vanilla custard dessert with caramel topping, poached pears, pistachio crumb and chantilly cream

### Chocolate mousse (G/C) \$15

Delicious soft chocolate mousse topped with berry coulis, cinnamon crumb and chantilly cream

### Sticky date pudding (C) \$15

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



## SPARKLING

**Ninth Island Cuvee Pipers Brook TAS** 11 45  
Bright and refreshing, this wine is full of citrus zest, vanilla and white flowers. The palate is layered with lemon curd from the Chardonnay fruit and delicate strawberries from the Pinot Noir.

**Ghost Rock Catherine Port Sorell TAS** 13 49  
Hints of apple and brioche aromas are enhanced by the creamy complexity and yeast richness on the palate.

## WHITE

**Pig & d'Pooch Moscato 2017 Tamar Valley TAS** 11 40  
A refreshing and complex Moscato, with classic floral, watermelon and musk stick aromas.

**Wineglass Bay Sauvignon Blanc 2017 Freycinet TAS** 12 47  
A refreshing and elegant Sav Blanc, gooseberries and tropical fruits feature on a lively, harmonious and lingering palate.

**Pressing Matters Riesling 2018 Coal River Valley TAS** 16 59  
An elegant sweetness with a swing of acidity and gentle textured elements.

**Barringwood Pinot Gris 2016 Barrington TAS** 14 48  
A fully bodied wine bursting with fruit flavours. A lively palate of crunchy pear and lemon, complemented by floral and peach notes.

**Barringwood Schonburger 2016 Barrington TAS** 12 40  
Aromas of rose petals and Turkish delight carry through to the palate. A hint of upfront sweetness with a clean fresh finish.

**La Villa Savagnin 2018 Spreyton TAS** 13 45  
Aromas of citrus blossom, lime and passion fruit. Honeysuckle with a hint of mango on the palate.

**La Villa Chardonnay 2017 Spreyton TAS** 13 45  
Peach and soft apricot, nuts and vanilla with a clean finish.

Enjoy from a range of

elegant cool climate

Tasmanian wines

sampled from all over

the state.

## RED

**Pressing Matters Pinot Noir 2014 Coal River TAS** 20 79  
Deep coloured with a good balance of red and black fruits with cherries and plums. Already aged 3 or 4 years, so has developed long line of acid and tannins.

**Stefano Lubiana Merlot 2015 Derwent Valley Tas** 16 61  
Seductive musk, spice and savory aromas that continue in the elegant finely structured palate.

**Holm Oak Cabernet Merlot 2016 Tamar Valley TAS** 12 49  
A medium weight, fruit driven style of wine. Blackberry and raspberry flavours dominate this wine, whilst the palate is fresh and smooth.

**La Villa Pinot Noir 2017 Spreyton TAS** 14 47  
Gorgeous dark wild berries with hints of Asian spices. Sensuous on the palate with silky but firm tannins.

**Waterton Hall Shiraz** 12 46  
Fruit driven syrah style, light spice.

**Waterton Hall Shiraz Premium** 14 55  
20 year old vines, dark fruits, savory spice. Elegant lingering complex shiraz.

**Barringwood Estate Pinot Noir 2015 Spreyton TAS** 16 58  
Morello cherries and violets with a dusting of vanilla gives way to slightly chary earthy undertones. Bright fruit,

## DESSERT WINE

**Frogmore Creek Iced Riesling Coal River Valley TAS** 11 45  
Aromas of dried apricot and marmalade with sweet honey with lime flavours. Lengthy and delicious.

**Hog & d'Hound Muscat Tamar Valley TAS** 10 40  
A lovely rich, vibrant muscat with cheese rose petal and raisin aromas and has a beautiful luscious sweet palate.



## COLD DRINKS

Hartz - Tasmanian Sparkling Mineral Water 750ml	7
Hartz - Raspberry, Lemonade, Lemon, Cola, Lime	4
Soda Water	4
Tonic Water	4
Ginger Ale	4
Coke	4
Coke Zero	4
Juice	4.5

## HOT DRINKS

Espresso	5
Long Black	5
Latte	5
Flat White	5
Cappuccino	5
Chai Latte	5
Hot Chocolate	5
Pot of Tea	5
Tasmanian Breakfast, Earl Grey, Green, Lemongrass & Ginger, Organic Peppermint	

## BEER

Morrison's Pale Ale	9
Morrison's Irish Red Ale	9
James Boags XXX Red	9
James Boags Premium	9
James Boags Premium Light	8
James Boags Draught	8
Corona	9
Guinness	9

## LOST PIPPIN CIDER

<b>Wild Tasmanian Apple</b>	10
Funky, structured off-dry beast. 6.0% low level sweetness.	
<b>Sparkling Apple</b>	9
Sessionable and refreshing apple goodness 4.9% mid-level sweetness.	
<b>Sparkling Pear</b>	9
Fruity, floral, soft and not crazy sweet 4.5% very low level sweetness.	
<b>Session-Apple</b>	9
Lean, clean, crisp apple and moderate ABV. 3.5%	

## SPIRITS

Dasher + Fisher Ocean Gin	12
Dasher + Fisher Meadow Gin	12
Dasher + Fisher Mountain Gin	12
Glenlivet Scotch	12
Hellyers Original	12
Hellyers Original 10 Year	12
Hellyers Pinot Noir Aged	12
Hellyers Peated	12
Canadian Club	11
Black Bottle Brandy	11
Jim Beam	11
Johnnie Walker Red	11
Bundaberg	11
Bacardi	11
Smirnoff	11
Jack Daniels	11
Kraken Spiced Rum	11
Hellyers Cream	11
Baileys	11