



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.

KEY OVER PAGE

TO SHARE

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

Fettuccine Pescatore (C/D) \$26

Handmade fettuccine with Tasmanian mussels, salmon, scallops and calamari served in a traditional tomato and white wine sauce.



KEY
V - vegetarian
G - gluten free
C - great for children
D - dairy free

TO SHARE

Spring Bay Mussels \$22

Local mussels poached in a white wine, garlic and cream reduction and served with crusty baguette

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.



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FOR DESSERT

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 and cinnamon crumb and chantilly cream

Sticky date pudding (C) \$15

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



Stefano Lubiana

Primavera
PINOT NOIR
2016
TASMANIA

Enjoy from a range of
elegant cool climate
Tasmanian wines
sampled from all over
the state.

SPARKLING

Ninth Island Cuvee Pipers Brook TAS	11	45
Ghost Rock Catherine Port Sorell TAS	13	49

WHITE

Pig & d'Pooch Moscato 2017 Tamar Valley TAS	11	40
Holm Oak Pinot Gris 2016 Tamar Valley TAS	11	43
Wineglass Bay Sauvignon Blanc 2017 Freycinet TAS	12	47
Ninth Island Sauvignon Blanc 2016 Pipers Brook TAS	11	44
Frogmore Creek Fume Blanc 2015 Coal River Valley TAS	-	46
Pressing Matters Riesling 2015 Coal River Valley TAS	-	59
Lalla Gully Pinot Gris 2016 Pipers River TAS	-	44
Freycinet Chardonnay 2015 Freycinet TAS	-	59
Devil's Corner Chardonnay 2016 Tamar Valley TAS	11	40

RED

Relbia Estate Pinot Noir 2016 Tamar Valley TAS	12	49
Frogmore Creek Pinot Noir 2016 Coal River Valley TAS	-	59
Pressing Matters Pinot Noir 2014 Coal River TAS	-	79
Stefano Lubiana Pinot Noir 2016 Derwent Valley TAS	-	59
Frogmore Creek Cabernet Sauvignon 2013 Coal River Valley TAS	14	59
Stefano Lubiana Merlot 2015 Derwent Valley TAS	-	61
Holm Oak Cabernet Merlot 2016 Tamar Valley TAS	12	49
Lovegrass Shiraz 2014 McLaren Vale SA	11	40

DESSERT WINE

Josef Chromy Ruby Pinot Noir Tamar Valley TAS	10	38
Frogmore Creek Iced Reisling Coal River Valley TAS	11	45
Hog & d' Hound Muscat Tamar Valley TAS	10	40



DASHER
Mountain

FORAGED FROM
MEADOWS + OC

COLD DRINKS

Hartz - Tasmanian Sparkling Mineral Water 750ml	7
Hartz - Raspberry, Lemonade, Lemon, Cola	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

CIDER

Willie Smith Organic Apple	10
Willie Smith Bone Dry Apple	10
Willie Smith Organic Pear	10
Pagan Cider Pear	12
Pagan Cider Apple	12
Pagan Cider Apple & Cherry	12

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