

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.

TO SHARE

Olives (v/g/d) \$8

Mixed blend of hand picked Wattle Hill marinated olives

Baquette (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/q/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

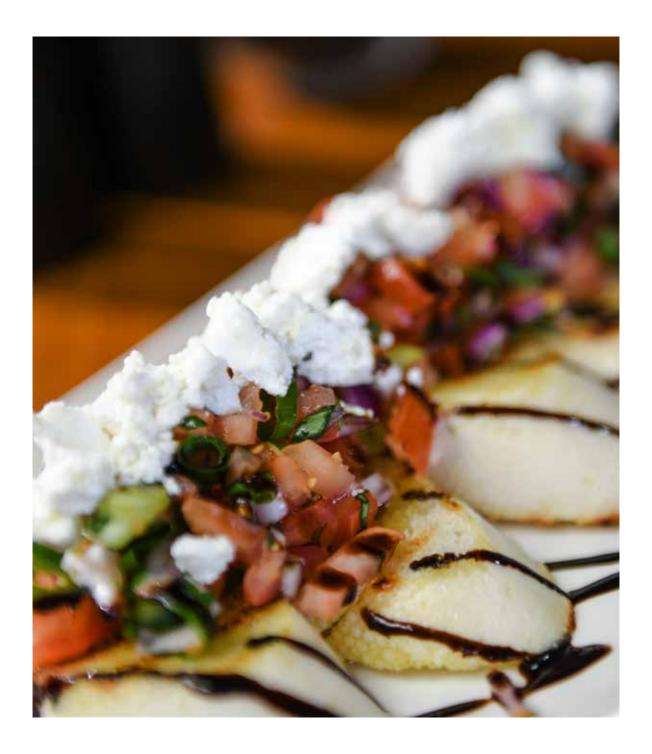
Salt & pepper squid (c) \$18

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

Fettuccine Pescatore (c/p) \$26

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

KEY OVER PAGE



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/p) \$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

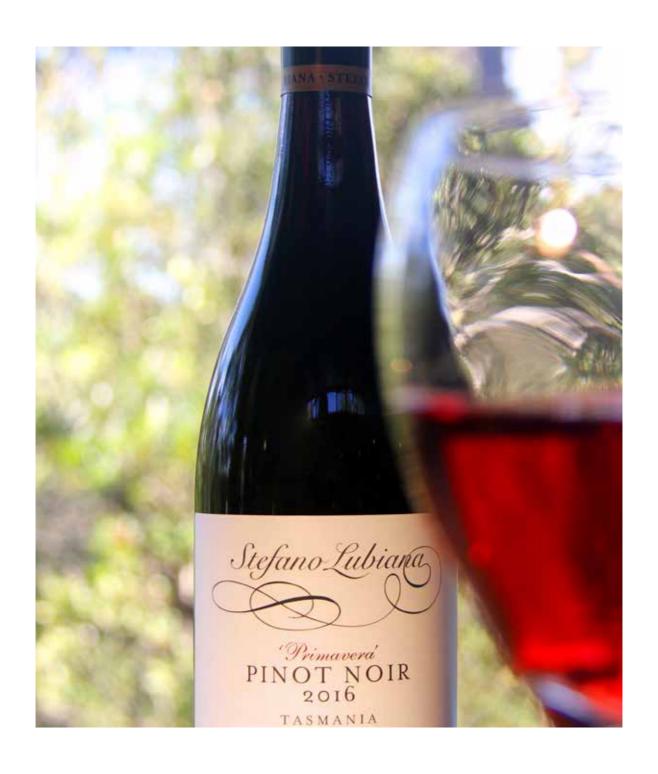
Traditional French vanilla custard dessert with caramel topping, poached pears, pistachio crumb and chantilly cream

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



Enjoy from a range of	SPARKLING		
elegant cool climate	Ninth Island Cuvee Pipers Brook TAS	11	45
Tasmanian wines	Ghost Rock Catherine Port Sorell TAS	13	49
sampled from all over	WHITE		
the state.	WILLE		· · · · · · · ·
	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		38
	Frogmore Creek Iced Reisling Coal River Valley TAS	11	45
	Hog & d' Hound Muscat Tamar Valley TAS	10	40



COLD DRINKS		BEER	
Hartz - Tasmanian Sparkling Mineral Water 750ml	7	Morrisons Pale Ale	9
Hartz - Raspberry, Lemonade, Lemon, Cola	4	Morrisons Irish Red Ale	9
Soda Water	4	James Boags XXX Red	9
Tonic Water	4	James Boags Premium	9
Ginger Ale	4	James Boags Premium Light	8
Coke	4	James Boags Draught	8
Coke Zero	4	Corona	9
Juice	4.5	Guinness	9
HOT DRINKS		CIDER	
Espresso	5	Willie Smith Organic Apple	10
Long Black	5	Willie Smith Bone Dry Apple	10
Latte	5	Willie Smith Organic Pear	10
Flat White	5	Pagan Cider Pear	12
Cappuccino	5	Pagan Cider Apple	12
Chai Latte	5	Pagan Cider Apple & Cherry	12
Hot Chocolate	5		
Pot of Tea	5	SPIRITS	
Tasmanian Breakfast, Earl Grey, Green,		Darkan I Fish an Oasan Cin	
Lemongrass & Ginger, Organic Peppermint		Dasher + Fisher Ocean Gin Dasher + Fisher Meadow Gin	12 12
		Dasher + Fisher Meadow Gin Dasher + Fisher Mountain Gin	12
		Glenlivet Scotch	12
			12
		Hellyers Original 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
		Baccardi	11
		Smirnoff	11
		Jack Daniels	11
			- 11
		Kraken Spiced Rum	11

Baileys

11