



Olives (V/G/D) \$8

Mixed blend of handpicked 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 wasabi pea puree, sliced radish and a drizzle of Wattle Hill olive oil

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



Salt & pepper squid (C) \$18

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

Authentic Italian Carbonara (C) \$22

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

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 dukkah

(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

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Peppered steak (G/D) \$28

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

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

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

Beer battered fries (V/C) \$12

Plate of beer battered fried with garlic aioli

Garden salad (V, D) \$15

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



FOR DESSERT

Crème caramel (G,C) \$15

Traditional French vanilla custard desert 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



WHITE

Pressing Matters Riesling 2018 Coal River Valley TAS \$18 \$69

An elegant sweetness with a swing of acidity and gentle textured elements.

Wineglass Bay Sauvignon Blanc 2017 Freycinet TAS \$14.50 \$55

A refreshing and elegant Sav Blanc, gooseberries and tropical fruits feature on a lively, harmonious and lingering palate.

La Villa Savagnin 2018 Spreyton TAS \$59

Aromas of citrus blossom, lime and passion fruit. Honeysuckle with a hint of mango on the palate.

La Villa Chardonnay 2017 Spreyton TAS \$68

Peach and soft apricot, nuts and vanilla with a clean finish.

Barringwood Pinot Gris 2016 Barrington TAS \$17 \$64

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 \$14.50 \$54

Aromas of rose petals and Turkish delight carry through to the palate. A hint of upfront sweetness with a clean fresh finish.

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RED

Pressing Matters Pinot Noir 2014 Coal River TAS \$99

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.

La Villa Pinot Noir 2017 Spreyton TAS \$68

Gorgeous dark wild berries with hints of Asian spices. Sensuous on the palate with silky but firm tannins.

Barringwood Estate Pinot Noir 2015 Spreyton TAS \$16 \$64

Morello cherries and violets with a dusting of vanilla gives way to slightly chary earthy undertones. Bright fruit,

Stefano Lubiana Merlot 2015 Derwent Valley Tas \$68

Seductive musk, spice and savory aromas that continue in the elegant finely structured palate.

Holm Oak Cabernet Merlot 2016 Tamar Valley TAS \$14 \$49

A medium weight, fruit driven style of wine. Blackberry and raspberry flavours dominate this wine, whilst the palate is fresh and smooth.

Waterton Hall Shiraz \$14 \$48

Fruit driven syrah style, light spice.

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SPARKLING

Ninth Island Cuvee Pipers Brook TAS \$12 \$50

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 \$59

Hints of apple and brioche aromas are enhanced by the creamy complexity and yeast richness on the palate.

DESSERT WINE

Frogmore Creek Iced Riesling Coal River Valley TAS \$45

Aromas of dried apricot and marmalade with sweet honey with limy 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.

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COLD DRINKS

Hartz – Tasmanian Sparkling Mineral Water \$7.00

Hartz – Raspberry, Lemonade, Lemon, Cola, Lime \$4.00

Soda Water \$4.00

Tonic Water \$4.00

Ginger Ale \$4.00

Coke \$4.00

Coke Zero \$4.00

Juice \$4.50

HOT DRINKS

Espresso \$5.00

Long Black \$5.00

Latte \$5.00

Flat White \$5.00

Cappuccino \$5.00

Chai Latte \$5.00

Hot Chocolate \$5.00

Pot of Tea \$5.00

Tasmanian Breakfast, Ear Grey, Green, Lemongrass & Ginger, Organic Peppermint

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BEER

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|------------------------|---------|
| Morisons Pale Ale | \$10.00 |
| Morisons Irish Red Ale | \$10.00 |
| James Boags XXX Red | \$9.00 |
| James Boags Premium | \$11.00 |
| James Boags Light | \$8.00 |
| James Boags Draught | \$9.00 |
| Corona | \$10.00 |
| Guinness | \$10.00 |

Lost Pippin CIDER

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| Wild Tasmanian Apple | \$14.00 |
| Funky, structured off-dry beast. 6.0% low level sweetness. | |
| Sparkling Apple | \$12.00 |
| Sessionable and refreshing apple goodness 4.9% mid-level sweetness. | |
| Session-Apple | \$12.00 |
| Lean, clean, crisp apple and moderate ABV. 3.5% | |

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Spirits

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|------------------------------|---------|
| Dasher & Fisher Ocean Gin | \$14.00 |
| Dasher & Fisher Meadow Gin | \$14.00 |
| Dasher & Fisher Mountain Gin | \$14.00 |
| Glenlivet Scotch | \$12.00 |
| Hellyers Original | \$12.00 |
| Hellyers Original 10 Year | \$14.00 |
| Hellyers Pinot Noir Aged | \$14.00 |
| Hellyers Peated | \$14.00 |
| Canadian Club | \$11.00 |
| Black Bottle Brandy | \$11.00 |
| Jim Beam | \$11.00 |
| Johnnie Walker Red | \$11.00 |
| Bundaberg | \$11.00 |
| Bacardi | \$11.00 |
| Smirnoff | \$11.00 |
| Jack Daniels | \$11.00 |
| Kraken Spiced Rum | \$11.00 |
| Hellyers Cream | \$11.00 |
| Baileys | \$11.00 |

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