

## START

### LEMON PEPPER CALAMARI

CUCUMBER AND CORIANDER SALAD, CITRUS AIOLI **GF**

### HOUSE MADE SAUSAGE

PARIS MASH, CONFIT ONION & RED WINE JUS

### CIDER BRAISED PORK BELLY

CARAMELISED APPLE RINGS & PEAR CIDER REDUCTION **GF**

### SPICY CAPSICUM & GOAT'S CHEESE CROQUETTES

ASIAN SALAD SERVED WITH CITRUS AIOLI **V**

## PRICES

\$55 - 2 COURSE

\$65 - 3 COURSE

## MAINS

### CAPE GRIM PORTERHOUSE *350g*

CHAMP POTATO, HOUSE CHOPPED SALAD, CHOICE OF MUSHROOM PEPPER OR RED WINE SAUCE **GF**

### TODAY'S MARKET FISH

CHAMP POTATO, HOUSE CHOPPED SALAD  
WITH BÉARNAISE SAUCE **GF**

### CHICKEN BREAST MIGNON, WRAPPED WITH STREAKY BACON

CHAMP POTATO, HOUSE CHOPPED SALAD AND SEEDED MUSTARD CREAM REDUCTION

### MUSHROOM RISOTTO

SELECTION OF WILD TASMANIAN MUSHROOMS FINISHED WITH FRESH HERBS  
& AGED PARMESAN **V GF**

## DESSERT

### HOUSEMADE CHEESECAKE

ASK OUR FRIENDLY WAITSTAFF ABOUT TODAY'S CREATION **GF**

### STICKY DATE PUDDING

BUTTERSCOTCH SAUCE AND VANILLA BEAN ICE-CREAM

### TRIO OF ICE-CREAMS **OR** SORBET SELECTION **GF**