

LUNCH SPECIAL



ROARING GRILL

START

LEMON PEPPER CALAMARI

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

HOUSE MADE SAUSAGE

WITH POTATO PUREE, ONION CONFIT & RED WINE JUS **GF**

SPICY CAPSICUM & GOAT'S CHEESE CROQUETTES

ASIAN SALAD SERVED WITH CITRUS AIOLI **V**

PRICES

\$39 - 2 COURSE

\$49 - 3 COURSE

MAINS

MUSHROOM RISOTTO

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

CAPE GRIM PORTERHOUSE 250G

FLAVOUR AND TEXTURE PERFECTLY COMBINED, WITH CHOICE OF MUSHROOM, PEPPER, RED WINE
OR BBQ SAUCE, SERVED WITH CHAMP POTATO, HOUSE CHOPPED SALAD

BEER BATTERED FISH OF THE DAY

SERVED WITH THICK CUT CHIPS AND OUR HOUSE SALAD

DESSERT

CHOCOLATE SOUP

INDULGENT CHOCOLATE SOUP, CANDIED WALNUT,
VANILLA BEAN ICECREAM & CHOCOLATE SOIL

HOUSEMADE CHEESECAKE

ASK OUR FRIENDLY WAITSTAFF ABOUT TODAY'S CREATION

STICKY DATE PUDDING

SERVED WITH BUTTERSCOTCH AND VANILLA BEAN ICECREAM

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