

ROARING GRILL

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**

VEGETARIAN FRITTATA

FRESH SEASONAL VEGETABLES, GOATS CHEESE, SZECHUAN SPICE, TAHINI SAUCE **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**