

Kick off

Homemade Bread 8.50

Our homemade bread with Freycinet olive oil

Tasmanian Scallops 19 (36 main) (GF on Request)

Flash fried through a local whiskey cream sauce, tangy salad, herb puff

Macquarie Harbour Salmon Arancini 15

Smoked salmon arancini with sriracha aioli, pickled ginger

Home Smoked Quail(GF) 15

Tandoori marinated quail, with parsnip puree and citrusy pear salad

Antipasto Platter 28

Combination of Tasmanian cured meat, cheese and condiments

King Island Camembert (VG)(GF on request) 18

Oven baked, chutney, served with artisan crackers.



Sea Treats & Co

Tassie Waters (GF on request) 36

Choice of Ling or Trout

With crushed mustard and chickpea warm mash, Risby style caper beurre blanc, grilled asparagus, twist of sundried tomato & garlic dill relish

Risby Suggestion: Holm Oak Riesling

Seafood Summer Sampler(GF on request)45

Combination of Trout and Tasmanian seafood, peas, with homemade tomato sauce, herb baguette. Check the availability of seafood.

Risby Suggestion: Iron pot bay 2016 Pinot Grigio Italian-style, is a light, easy-drinking wine. Its gentle nose with soft pear flavours make it an excellent summer white

Gourmet Salmon Fish curry 29

(Gf/Vegan on request – Medium spicy)

Flavours from the coast of Sri Lanka blended with Tasmanian salmon, coconut salad, crispy pappadum, turmeric rice

Risby suggestion: Iron pot bay 2014 Chardonnay unique flavours of grapefruit and white peach

Tassie Calamari (GF on request) 26 (Entrée -\$16)

Coated in tapioca starch, tossed in garlic chili butter, serve on a sour papaya mix.

Risby suggestion: Freycinet Wineglass Bay Sauvignon Blanc

Pan Seared Duck Breast(GF) 35

*Sweet potato and scallion galette, truffle hollandaise, cranberry port sauce, rocket paste
Risby suggestion: Iron pot bay 2016 Pinot Meunier - This unique wine has a slight smokiness that continues on the palate, followed by a hint of caramel.*

Risby Lamb Rack (GF) 36

Topped with grated Ashgrove cheese, baked eggplant aged in basil & cumin, lamb and plum essence, pumpkin with balsamic reduction, garnished with native mint oil.

Risby Suggestion: Holm Oak Pinot noir

Marinated Halloumi(GF)(VG) 20

*Baked tangy halloumi topped with port onion confit, Joseph Chromy verjus hinted quinoa salad
Risby suggestion: 2018 Pig & Pooch Moscato*

Scottsdale Trio of Pork 30

Chinese spiced, shallow fried pork loin coated with a mild crumb, bacon and maple jam, crushed pork crackle, chili cheese sausage, pickled Slaw, Peach chutney

Risby Suggestion: Holm Oak Pinot Gris

Sides 8.50

*Roast potato with parmesan hollandaise
Chips with aioli*

*Butter or boiled vegetables with almond flakes
Tossed salad in homemade dressing*

Sweet as!



- Homemade Lemon Cake** 15
with Moscato berry coulis, Berry sorbet
- Chunky frozen Tasmanian berry yoghurt** 16
Home made crushed mud cake served with white chocolate soil, rehydrated cranberries
- Warm chocolate melt** 17
Spongy chocolate pudding with peach Cointreau soup
- Tasmanian Stone Fruit Semifreddo** 15
Fruit sauce, Coconut hazelnut truffle honey mascarpone Cream with a kick of rum
- Cheese platter** 22
Combination of 3 Tasmanian cheeses with dry fruits and nuts

Happy End...

- Cafeteria** 5
- Latte
- Flat white
- Cappuccino
- Piccolo
- Long | short black
- Espresso
- Long
- Short macchiato

- Extras** 0.5
- Soy milk
- Double shot
- Decaf
- Liqueur coffee** 9
- Hot chocolate** 6
- 300 ml of our mason jar hot chocolate with cream

- Teas** 4.5
- English breakfast
- Lemongrass
- Peppermint
- Earl grey
- Green teas** 4.5
- Green natural

