

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, puff bites

Macquarie Harbour Salmon Arancini 15

Smoked salmon arancini with ssiracha aioli, pickled ginger

Home Smoked Quail(GF) 15

Tandoori marinated quail, with parsnip puree and citrusy pear salad

Antipasto Platter 28

Combination of home smoked fish, cured Lenah game meat, Tassie cheeses and condiments

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

Oven baked, with chutney and toasted artisan bread

Sea Treats & Co

Tassie Waters (GF on request) 36

Choice of local white fish 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 Toast. 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 Melon & Radish mix.

Risby suggestion: Freycinet Wineglass Bay Sauvignon Blanc

Sides 8.50

Roast potato with hollandaise

Chips with aioli

Butter or boiled vegetables with almond flakes

Tossed salad in homemade dressing

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, quinoa salad tossed with plum vinaigrette (contains nuts)

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

T-bone Steak 50

With fried potato wedges, green salad with Tasmanian truffle dressing and Jus.

Risby Suggestion: Freycinet Shiraz 2013- just by bottle.

Please speak to our friendly wait staff for any special dietary requirement. *GF-Gluten Free VG- Vegetarian*

Before our staff takes the order, please let us know if you prefer to split the bill at the end

Sweet as!



Homemade Creamy Sponge Cake 15
with Moscato berry coulis, Berry sorbet

Melted Chocolate truffle pot 15
Warm chocolate with kick of rum and pistachio, passionfruit glaze, Ice cream topped with truffle berry sauce

Homemade Sorbet 15
Combination of hand Churned Sorbet

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

