

Kick off

Bread 8
bread with Freycinet olive oil



Tasmanian scallops 19 (36 main) (GF on request)
signature scallops, cheese truffle profiteroles, rocket leaves dressed with lemon oil, dust of Parmigiana Reggiano

King Island camembert (VG)(GF on request) 18
oven baked, chutney & toasted artisan bread

Scottsdale pork (GF on request) 18
slow cooked pork belly, fennel & palm sugar confit, chorizo & walnut mousse

Our twist of charcuterie (GF on request) 25
duck & pork pate, cashew & fish mousse, 2 cheeses

Sea Treats & Co

Fish from pristine waters (GF) 38
Grilled salmon or fresh catch, pickled lemon hinted baked potatoes, cherry tomato & garlic stew with a touch of fresh herbs, chive hollandaise, cajun buttered broccoli
Risby suggestion: Freycinet Wineglass Bay Riesling

Sri-Lankan fish curry 36
(GF/Vegan on request - medium spicy)
Fish curry with homemade coconut roti, seeni sambal (Sri-Lankan onion relish)
Risby suggestion: Iron Pot Bay Chardonnay - unique flavours of grapefruit and white peach

Tassie calamari (GF on request) 26 (entrée 16)
Coated in tapioca starch, tossed in garlic chilli butter, sour melon & radish mix
Risby suggestion: Freycinet Wineglass Bay Sauvignon Blanc

Risby lamb shank (GF on request) 32
Braised Clover Hill lamb shank and Turkish pita bread (contain sesame)
Risby suggestion: Pressing Matters Pinot Noir

Tender Cape Grim (GF on request) 45
Tenderloin with baked beef marrow, mushrooms, jus & grilled asparagus
Risby suggestion: Iron Pot Bay Pinot Meunier

Tassie venison (GF) 32
Venison medallions with sweet potato, rocket puree & cranberry jus
Risby suggestion: Stoney Vineyard Cabernet Sauvignon

Sides 8.50

Roast potato with hollandaise
Chips with aioli
Butter or boiled vegetables with almond flakes
Tossed salad in homemade dressing

Please check with our friendly staff for any daily specials (Or check our board for daily specials)

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!



- Seasonal Tassie fruit crumble** 12
Fruit crumble with scoop of ice cream (contain nuts)
- Tassie elderberry cream** 15
Black elderberry cream topped with burnt demerara sugar
- “Obrigadeiro” melted chocolate truffle pot** 15
Warm chocolate with kick of rum and pistachio, biscuit crumb, ice cream topped with truffle berry sauce
- 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

