

Lunch Menu

Friday till Sunday (12pm - 2.00 pm)

Please order at the counter

Tapas - snacks to share

'Edamame' soy beans (GF, Veg, V) Steamed in their pods, Tassie truffled ponzu sauce, toasted sesame seeds	\$10
Truffled Arancini x 3 (Veg) Tasmanian mushroom risotto croquets, truffle mayonnaise	\$18
Natural oysters (DF, GF) Freshly shucked, lemon and dill	MP
Portuguese octopus salad (GF) Sautéed local octopus, chorizo, seasonal salad, garlic aioli	\$18
'Patatas Bravas' (GF) Crispy roast potatoes, chorizo and Tassie scallops in a lightly spiced tomato sugo	\$19
Crispy duck wrap Filled with braised duck and chestnuts, pickled Asian salad, sweet chilli sauce	\$16
Le Fromage (Veg, GF*) Five Tassie cheese fondue: Brie, smoked cheddar, blue, mozzarella, tasty, toasted artisan bread	\$18
Charcuterie plate (GF*) Local smoked salmon, Tassie brie, cured prosciutto, crackers	\$20 OR \$30 for 2 ppl

Sides (Veg, GF, & DF*) \$9

- Roast potatoes with Parmesan cheese
- French-dressed seasonal salad
- Buttered seasonal vegetables
- Hot chips with aioli

Sweets

Risby's favourite (Veg) Baked and flambéed berry cheesecake, vanilla ice cream, mixed berry coulis	\$15
Coconut meringue tart (DF, GF, Veg) Creamy coconut caramel poured into a gluten-free tart topped with coconut sorbet	\$15
Dark chocolate pudding cake (DF, Veg, V) Passion fruit syrup, vegan vanilla ice cream	\$15

DF= dairy free GF= gluten free Veg = vegetarian V = vegan

* = available on request

No split bills. Sorry for the inconvenience

