

Lunch Menu

Friday till Sunday (12pm - 2.00 pm)

Please order at the counter

'Edamame' soy beans (GF, Veg, V)	\$10
Steamed in their pods, Tassie truffled ponzu sauce, toasted sesame seeds	
Truffled Arancini x 3 (Veg)	\$18
Tasmanian mushroom risotto croquets, truffle mayonnaise	
Natural oysters (DF, GF)	MP
Freshly shucked, lemon and dill	
Local smoked salmon (GF*)	\$18
Lemon-dill Hollandaise sauce, toasted flatbread crisps	
Fish and chips	\$22
Crispy flat head fish, lemon, chips and tomato sauce	
Calamari salad	\$22
Sea salt and cracked pepper calamari salad with garlic aioli	
Flaming chicken wing nibbles	\$18
Chipotle aioli and toasted sesame seeds	
Prawn twisters	\$18
Crispy battered prawn twisters, lemon and garlic aioli	
Hot chips with aioli (DF, Veg)	\$9
French-dressed seasonal salad (DF, GF, & Veg)	\$9

Sweets

Dark chocolate pudding cake (DF, Veg, V)	\$15
Passion fruit syrup, vegan vanilla ice cream	
Spanish Doughnuts "Churros" (Veg)	\$15
Served with caramel sauce	
Affogato	\$15
Espresso coffee, vanilla ice cream, Hellyers Road cream liqueur TAS*	

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

* = available on request

No split bills. Sorry for the inconvenience





Tasmanian Wine...

Tasmania has a moderate maritime climate, cooled by prevailing westerly winds off the Southern Ocean, providing conditions free of extremes in temperature. Mild spring and summer temperatures, with warm autumn days and cool nights allow the grapes to ripen slowly on the vine, resulting in maximum varietal flavor development. This is achieved without losing that essential natural acidity that gives wine both freshness and balance.

SPARKLING WINE

Josef Chromy NV | TAS

Glass Btl
60

WHITE WINE

Freycinet Riesling | TAS

12 44

Holm oak Riesling | TAS

12 40

Josef Chromy Riesling | TAS

58

Freycinet Sauvignon Blanc | TAS

12 42

Risby Cove Sauvignon Blanc | TAS

12 40

Josef Chromy Pinot Gris | TAS

12 40

Holm Oak Pinot Gris | TAS

12 40

Pig & d'Pooch Moscato | TAS

12 37

Joseph Chromy Rosé | TAS

40

Devils Corner Chardonnay | TAS

12 40

RED WINE

Holm Oak Pinot Noir | TAS

14 45

Pressing Matters Pinot Noir | TAS

75

Iron Pot Bay Pinot Meunier | TAS

45

Stoney Vineyard Cabernet Sauvignon | TAS

46

Mainland wines...

	<i>Glass</i>	<i>Btl</i>
Richland Sparkling NSW	12	40
Penfolds Koonunga Hill Shiraz Cabernet SA	14	42
Penfolds ST Henri Shiraz SA		160
Bethany Cabernet Merlot SA		42
Shottesbrooke Shiraz SA		48
Serafino Merlot 2016 SA		55
House wines	8	30

\$18

ICEY DIRTY MARTINI Salty brine & dry gin with a green olive.

ARMY AND NAVY COCKTAIL Citrus and almond gin sour; lemon; lime and bitters. Served with ice & twist of lemon

HANKY PANKY SPRITZ A bitter-sweet gin martini & soda . Served with Ice; orange .

NEGRONI TONIC Bitter Italian gin classic. Served on ice with tonic

MOONSHINE Vodka with berries and lemon served with dried strawberries



Tasmanian Brewery

Boags draught | TAS 7.5
Boags draught light | TAS 7.5

Boags wizard smith | TAS 8.5
Boags premium | TAS 8.5

MOO BREW SINGLE HOP PALE | TAS 12
MOO BREW PALE ALE | TAS 12
MOO BREW PILSNER | TAS 12

CIDER
Franks apple | TAS 9
Pagan cherry | TAS 12

Tasmanian Tastings Experiences
Taylor Smith Tasting Board \$25pp
(Gin, Dry Gin, Vodka)

