

## ENTRÉE

<b>Garlic and Rosemary Focaccia Bread</b> – with avocado dip and balsamic	\$10
<b>Citrus Cured Salmon</b> – with goats' cheese, avocado & beetroot sorbet * <i>N/V Dal Zotto Pucino Prosecco \$7.5</i>	\$16
<b>Steak Tartare</b> – with bacon toast, capers, shallots, fried egg & mustard ice cream <i>2017 Ninth Island Pinot \$9</i>	\$17
<b>Plum Glazed Pork Belly</b> – with Asian slaw, peanuts and soy dressing* <i>2018 Holm Oak Riesling \$9</i>	\$16
<b>Grilled Halloumi cheese tart</b> - with piperade, olive ratatouille and balsamic <i>2015 Gilded Lily Moscato \$7.5</i>	\$15
<b>Tempura Prawns</b> – with a mango, lychee and peanut salad and tamarind jam <i>2017 Pepik Chardonnay \$8.5</i>	\$17/\$32

### Please note

\* indicates that the dish can be served gluten free. Please note this with your staff member at the time of ordering  
If you have any other dietary requirements, please do not hesitate to ask the staff for a suitable alternative

## MAINS

<b>16hr Pork Belly</b> – with creamed cauliflower, pumpkin, pickled cherries and pedro ximinez *	\$31
<i>2016 Dalrymple Pinot \$12</i>	
<b>Chicken Saltimbocca</b> – with potato roesti, caponata & lemon butter sauce *	\$31
<i>2017 Ninth Island Pinot Grigio \$9</i>	
<b>Smoked Chicken Linguini</b> - with slow roasted tomatoes, basil pesto & white wine sauce	\$27
<i>2011 Storm Bay Cabernet Sauvignon Merlot \$9</i>	
<b>Beer Battered or Crumbed Market Fish</b> – tossed salad, fries and caper mayonnaise	Market Price
<i>2017 Pepik Chardonnay \$9</i>	
<b>Beef Fillet</b> – with truffled potato ravioli, spiced spinach, mushroom & shallot fricassee	\$36
<i>2016 D'Arenberg Footbolt Shiraz \$9</i>	
<b>Crispy Skinned Harpuka</b> – with scented rice, pea tendrils, tomato & garam masala sauce*	\$31
<i>2018 Holm Oak Riesling \$9</i>	

## SIDES

<b>Steamed seasonal vegetables *</b>	\$7.5
<b>Rocket, pear &amp; parmesan salad with hazelnut dressing *</b>	\$7.5
<b>Fries with garlic aioli</b>	\$6.5

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## DESSERTS

<b>Chocolate and Walnut Brownie</b> -with peanut butter ice cream, salted caramel, burnt banana	\$16
<b>Cointreau Pannacotta</b> – with passionfruit, meringue shards, berry compote & jaffa ice cream*	\$16
<b>Raspberry Cheesecake</b> - with mango gel, white chocolate ice-cream & coconut crumb	\$16
<b>Honey Crème Brulee</b> - with saffron poached pears & muscat ice cream	\$15
<b>Affogato</b> – with muscat ice Cream, espresso coffee shot & frangelico*	\$15
<b>Meringue</b> – with passionfruit curd, summer fruits, vanilla bean gelato, rosewater gel & toasted marshmallow*	\$15

### A DESSERT WINE TO FINISH

2010	<b>Waterton Hall Botrytis Riesling 375ml</b>	<i>Rowella, Tas</i>	36
2009	<b>Coomend Botrytis Riesling</b>	<i>East Coast, Tas</i>	9 41
N/V	<b>Josef Chromy Ruby Pinot 375ml</b>	<i>Relbia, Tas</i>	43

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