

## Entrées

<b>Garlic and Chive Bread</b>		<b>\$7.00</b>
<b>Seafood Chowder</b>	<i>G/Free</i>	<b>\$14.00</b>
<i>Cream of soup with prawns, scallops and chefs seasonal fish, ∅ dipping bread</i>		
<b>Mushroom Bruscetta</b>		<b>\$12.50</b>
<i>Sautéed mushrooms, thyme, red wine reduction and pine nuts</i>		
<b>Tempura Tiger Prawns</b>		<b>\$15.50</b>
<i>Light and crispy prawns and served with Asian mirin dipping sauce</i>		
<b>Spring Rolls</b>		<b>\$10.50</b>
<i>Chefs vegetarian rolls served with a light salad and soy wasabi dipping sauce</i>		
<b>Cajun Calamari</b>		<b>\$15.50</b>
<i>Served with lemon and a lime and tequila aioli</i>		

## Tasmanian Bruny Island Oysters

		<i>G/Free</i>	
Natural	\$2.50 each	6 @ \$15.00	12 @ \$25.00
Kilpatrick	\$3.00 each	6 @ \$18.00	12 @ \$30.00
Bloody Mary Shot (contains Vodka)	\$3.75 each	6 @ \$18.00	12 @ \$30.00

## Side Orders

*Baguette / House salad / Chefs vegetables/ Fries/Greek Salad* All **\$5.50**

## Children's Main Menu

*Children's menu is priced for children 12 years and under only*

**Fish & Chips** **\$6.00**

*Served with a light salad*

**Pizza Subs** **\$6.00**

*Served on a baguette with tomato, bacon, onion, pineapple and cheese*

**Nachos** **\$6.00**

*Served with crispy corn chips, salsa, melted cheese, guacamole ∅ sour cream*

**Kids Chicken Schnitzel** **\$6.00**

*Crumbed chicken served with a light salad ∅ fries*

**Children's Ice Cream Sundae** **\$4.80**

*Served with chocolate, strawberry, caramel or lime syrup*

**To make sure customers with food allergies have a pleasant dining experience  
please speak to your waitperson.**

## Mains

### **Tropical Prawns** **\$25.00**

*Simmered in a cream of green peppercorns, pineapple and cointreau sauce, served with fragrant rice.* *G/Free*

### **Seafood Selection** **\$27.00**

*Lightly crumbed fish goujons, scallops, with Cajun calamari & tempura prawns served with tartare, salad & fries or chefs vegetables*

### **Vegetarian Lasagna** **\$18.50**

*Layered with tomato, spinach, olives and béchamel sauce serve with salad*

### **Cajun Spiced Calamari** **\$23.00**

*Tenderly fried with tequila & lime aioli, fries & salad or chefs vegetables*

### **Crumbed Scallops** **\$23.00**

*Lightly crumbed with fries & salad or chefs vegetables*

### **Chicken Schnitzel** **\$22.50**

*Lightly crumbed, served with fries & salad or chefs vegetables*

### **Chicken Parmagiana** **\$25.50**

*Schnitzel topped with napoli sauce, ham and cheese, served with fries & salad or chefs vegetables*

### **Moroccan Chicken** **\$20.00**

*Tenderloins marinated with Moroccan spices, served over a Greek salad*

### **Warm Thai Beef Salad** **\$25.50**

*Traditional flavors with roasted cashews, mint, coriander & rocket*

### **Pork Spare Ribs** **\$24.00**

*Spicy BBQ ribs served with fries & salad or chefs vegetables*

### **Char Grilled Tasmanian Scotch Fillet** **\$29.50**

*Tassie beef char-grilled served with fries & salad or chefs vegetables* *G/Free*

### **Porterhouse Steak** **\$26.00**

*300 gm; char grilled, served with fries & salad or chefs vegetables* *G/Free*

Sauces : Diane, Pepper, Mushroom, Brown Gravy extra \$ 2.00  
Surf and Turf extra \$ 5.50

**\* We use only Tasmanian free range chicken and Northern Tasmanian beef  
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## Desserts

<b>Golden Syrup Dumplings</b>	<b>\$10.00</b>
<i>Served warm with double cream</i>	
<b>Chocolate Fondant</b>	<b>\$10.00</b>
<i>Soft centered chocolate lovers delight. served with double cream</i>	
<b>Apple and Mixed Berry Crumble</b>	<b>\$10.00</b>
<i>Stewed apple with mixed berries Served with fresh cream</i>	
<b>Poached Pears</b>	<b>\$10.00</b>
<i>Poached in red wine, served with golden puff pastry and ice cream</i>	
<b>Chefs Cheese Cake</b>	<b>\$10.00</b>
<i>Please check this weeks special menu</i>	
<b>Ice Cream Sundae</b>	<b>\$ 9.00</b>
<i>Built with chopped nuts , whipped cream and flavored syrup</i>	
<i>Syrups ; Chocolate, strawberry, caramel and lime</i>	

## Coffee & Tea

Espresso	<b>\$3.50</b>	English Breakfast	<b>\$3.30</b>
Affogato	<b>\$4.00</b>	Green Tea (with Jasmine)	<b>\$3.30</b>
Macchiato	<b>\$3.50</b>	Peppermint	<b>\$3.30</b>
Long Black	<b>\$3.50</b>	Lemon	<b>\$3.30</b>
Cappuccino	<b>\$3.50</b>	Chamomile	<b>\$3.30</b>
Café latte	<b>\$3.80</b>	Earl Grey	<b>\$3.30</b>
Mocha	<b>\$3.50</b>	Darjeeling	<b>\$3.30</b>
Hot Chocolate	<b>\$4.00</b>	Chai Tea - Spice	<b>\$3.30</b>
		Chai - Vanilla	<b>\$3.30</b>

### Liqueur Coffees

Jamaican Coffee	(Tia Maria)	<b>\$10.00</b>
Mexican Coffee	(Kahlua)	<b>\$10.00</b>
Irish Coffee	(Jamesons)	<b>\$10.00</b>
French Coffee	(Cointreau)	<b>\$10.50</b>

### Iced Drinks

Iced Coffee	<b>\$4.00</b>
Iced Chocolate	<b>\$4.00</b>
Iced Strawberry	<b>\$4.00</b>
Iced Caramel	<b>\$4.00</b>

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