



Shared Plates & Entrées

Try our selection of small plates; great to have as an entree or share with friends. Every effort is made to source our produce locally and from around the State.

East Coast Pacific Oysters
\$3.00 Each

Nude with Ponzu

Warm Smoked Salmon and Caper (gf)

Mango and Chilli Salsa (gf)

Smoky Bacon Kilpatrick

Warm Country Cob **\$ 7.00**
With whipped roast garlic & herb butter

Terracotta Baked Nacho's **\$15.50**
Re-fried beans, tasty cheese, guacamole and sour cream (gf)

Creamy Garlic Tiger Prawns **\$16.50**
Baked bay leaf, shallot and lemon pilaf (gf)

Chicken & Shiitake Spring Rolls **\$14.50**
Palm sugar, sesame and coriander

Seafood Chowder **\$16.50**
With paprika, korma, white wine, garlic and cream. Served in a baked cob loaf

Chilli Salted Squid **\$14.50**
Lime and mint jam



Mains Menu

Beef, Stout and Mushroom Pie **\$22.50**

Slow braised beef, onions, bacon and malty Tassie stout, finished with creamed potato and flaky pastry

Oven Baked Local Catch (gf) **\$25.50**

With Paris mash, fresh vegetables lemon myrtle, orange and brandy cream sauce

Tiger Prawn and Smoked

Salmon Risotto (gf) **\$24.00**

Pernod, green pea and cream

East Coast Scallops **\$25.00**

In panko crumbs, with fresh salad, seasoned fries, smoked paprika and lemon aioli

Beer Battered Flathead Fillets **\$21.00**

With seasoned fries, fresh lemon wedge and wasabi mayonnaise

Beachfront Seafood Plate (serves 1) **\$35.00**

Panko crumbed Tamaritan scallops, chilli salted squid, beer battered flathead, smoked salmon, garlic tiger prawns, nude oysters, and seasoned fries

Seasoned Chicken Breast (gf) **\$25.00**

Succulent chicken breast pocketed with asparagus and brie. Buttery mash, vegetables and creamy pesto sauce to finish



Chicken Schnitzel **\$23.00**

In coarse crumbs with your choice of side salad and fries or fresh vegetables and your choice of sauce

Warm Thai Beef Salad on Roti **\$19.50**

Tender strips of marinated beef with bean sprouts, baby spinach, fresh mint, coriander and chillies. Served on cumin roti and palm sugar dressing

Swiss Eye Fillet of Beef Florentine **\$33.00**

Fillet of beef wrapped and baked with pancetta, spinach and Swiss cheese. Fresh vegetables and dauphinoise potatoes (gf)

Aged Porterhouse Steak **\$26.00**

300g grilled porterhouse with your choice of side salad and fries or fresh vegetables and your choice of sauce

SAUCES

Whipped roast garlic butter, Pan gravy, Honey brown mushroom and bacon, 3 Peppercorn, Dianne, Napoli and Cheese (Schnitzel Only)

SIDES

Seasoned Fries	\$ 6.00
Seasoned wedges	\$ 6.50
Beachfront salad	\$ 8.00
Fresh Buttered Vegetables	\$ 7.00
Extra Sauce	\$ 2.50
Bread Roll (2)	\$ 3.00



Desserts \$8.00

Apple, Rhubarb and Raspberry Crumble

Vanilla ice-cream

Passionfruit Cheesecake

Berry compote and cream

Rocky Road Ice-Cream Sundae

Poco wafers and chocolate sauce

Sticky Date Pudding

Served with butterscotch sauce and ice cream

Kids Meals

Mini Chicken Schnitzel \$10.00

**Battered Flathead, Seasoned Fries
and Tartare \$10.00**

Mini Steak and Vegetables \$10.00

Kids Ice-Cream Sundae \$ 6.00

