



### **To Start**

- Garlic & parmesan flat bread 8
- Prosciutto, olive & parmesan flat bread 10
- House marinated olives 8
- Oysters, freshly shucked with lemon 3.5 each
- Wild Australian tiger prawns coated in spiced pork, green mango salad & “nuoc nam” sauce 16
- Rare peppered beef, beetroot & citrus soy salad, chilli bean curd aioli 16
- Tasmanian smoked salmon, kipflers, Spanish onion, fennel & horseradish 16
- Tomato, onion & Taleggio tart, roquette & almond salad (V) 14
- Char-grilled quail, marinated in a tamarind, soy & peanut satay with a yam salad 16

### **Mains**

- Pea, mint & ricotta tortellini, sweet carrot puree, roquette & parmesan (V) 16
- Lamb saddle in rosemary & anchovy, with pepperonata, grilled “Anarkie” ewe’s milk feta 27
- Beer battered King Fish with fried potato discs, corn & chipotle pepper salsa 20
- Tomato & blue swimmer crab risotto, local char-grilled scallops, lemon, chilli & almond pangratatto 20
- Roasted duck with a blood orange marmalade glaze, steamed bok choy & pickled vegetables 27
- Pink pepper crusted pork fillet, grilled salted pineapple, mint salad & pomegranate molasses 26
- Parmesan crumbed veal schnitzel with creamy mash & Italian slaw 22
- Fillet fish of the day Market Price

### **From the Grill**

- 500gm Aged Cape Grim beef rib eye 36
- 400gm Grass fed Hopkins River Black Angus rump 32
- 350gm New York cut Black Angus Sirloin 34
- 250gm Grass fed Black Angus eye fillet, Greenham, Tasmania 30
- All steaks served with chat potatoes, slaw, red wine or pepper jus

### **Sides:**

- Roquette parmesan salad, Green beans with anchovy & olives,  
Mash with parsley butter, Fried kipflers 8



### **Something to finish**

|   |     |
|---|-----|
| Black forest chocolate crème with sour cherry ice-cream             | 8.5 |
| Almond meringue, minted strawberries & balsamic ice-cream           | 8.5 |
| Pear & pineapple tarte-tatin, Tasmanian leatherwood honey & ricotta | 8.5 |
| Peaches poached in vanilla & saffron with cream & cinnamon crumble  | 8.5 |
| Selection of Australian & imported cheese                           | 22  |

### **Dessert Wine**

|  |      |               |
|--|------|---------------|
| 2008 Chateau Tanunda 'The Chateau' Botrytis Semillon | 8 gl | 39 bt (375ml) |
| 2007 Les Petites Vignettes Pinot Gris                |      | 55 bt (375ml) |

### **Fortified Wine**

|   |       |
|---|-------|
| Mount Prior Directors Selection Muscat      | 9 gl  |
| Stanton & Killeen 12 year old Classic Tokay | 8 gl  |
| Penfolds Grandfather Port                   | 15 gl |
| Galway Pipe Port                            | 8 gl  |
| 1996 Colheita Porto Single Harvest Tawny    | 8 gl  |
| 2001 Fonseca Porto                          | 12 gl |