

Bar Snacks

Nuts | Applewood and saltbush smoked nuts 10

Olives | Mt Zero Marinated Ligurian Olives 10

Food served 4pm-9:30pm

Smaller

French Fries (DF | GF) 9

Sea Salt | aioli |

Freshly Shucked Oysters (half dozen) (DF | GF) 30

Sparkling wine dressing | lemon | chive |

Seasonal Vegetable Soup (DF | GFO) 14

Grilled sourdough |

Pork Pistachio Terrine (DF | GFO) 16

House pickles | Mustard | Sourdough Bread |

Arancini (3 pieces) 13

Truffle & mushroom | Parmesan |

Pickled Octopus (DF | GFO) 14

Fennel | Chilli | Lemon | Bread |

Fried East Coast Calamari (DF | GF) 18

Black pepper seasoning | Crispy noodle | Kewpie |

Baby Cos and Avocado Salad (DF | GF) 18

Charred Sweetcorn | Cucumber | Radish | Avocado | Mustard Dressing |

Larger

Antipasti Platter (DFO | GFO | VGO) 18

Falafel | Hummus | Grilled Artichokes | Soy Feta | Olives |

Croque Madame 18

Brioche | Free range ham | Gruyere | Parmesan | Cheddar | Fried egg | Fries |

Cape Grim Beef sandwich 30

Brioche | Panko beef schnitzel | Iceberg Lettuce | Carrot | Horseradish Mayo | Fries |

Robbins Island Wagyu Bolognese (DFO) 32

Penne pasta | Parmesan |

Vegan Bolognese (DFO) 32

Textured soy | Penne pasta | Parmesan |

To Finish

Tasmanian Cheese Platter (GFO) 29

Three cheeses | Crispbreads | Quince | Dried fruits |

Crème Caramel (GF) 15

Traditional crème caramel made in-house |

Sticky Date Pudding 14

Vanilla ice cream | Orange butterscotch