

S O M E T H I N G T O I N D U L G E O N

Oysters

Natural with mignonette 5 each (df, gf)

Kilpatrick 6 each (gf)

Blue cheese mornay 6 each

Bloody Mary 8 each

House dips – hummus, baba ganoush, labneh
served with housemade bread 18

Seasonal smoked fish croquettes
with salsa verde 18

Crispy pinkeye potatoes – served with spicy tomato
& garlic aioli 18 (gf, df)

Crispy fried chicken – with harissa mayo 16 (df, gf)

Falafel – with coconut yoghurt, dukkah,
pomegranate molasses 15 (gf, df)

Empanadas with romesco – Lamb or blue cheese empanadas
served with romesco 18 (two per serve) 10 (each) (df, gf)

Fried cauliflower – served with tahini yoghurt,
toasted almonds & dukkah 16

Salmon cured in Tasmanian gin & native spices
served with labneh & bread 21 (gf)

Fattoush salad – heirloom tomatoes, lettuce, cucumber, radish,
fresh parsley & olive, finished with pomagranette molasses,
topped with crispy Lebanese bread 18

Grilled king prawns with herb butter – served with
green goddess dip 28 (gf)

Beetroot carpaccio – with smoked chevre,
candied walnut & pickled onions 18 (gf)

Burrata – with heritage tomato salad, pine nut, basil pesto,
hand made lavosh, balsamic glaze 20 (22 gfo)

Smoked salmon, seasonal seafood & dill terrine – served with
house made bread & salsa verde 22 (df, gf)

S K E W E R S

All skewers served with salsa fresca, minted yoghurt,
salsa verde, crunchy pinkeyes & flatbreads

Adobo marinated Stanley octopus & fennel 37 (39 gfo)

**Preserved lemon & thyme Nichols free range
chicken thigh with peppers** 35 (37 gfo)

**Smoked Cape Grim beef skirt
with Huon Valley mushrooms** 35 (37 gfo)

Mediterranean farmers market vegetables 29 (31 gfo) (vegan)

S O M E T H I N G M O R E S U B S T A N T I A L

Baked market fish

with seasonal greens, black bean puree
& spring herb dressing (gf, mp)

Pork belly

with apple vanilla butter, jus & fennel salad
& potato fondant 34 (gf)

Roasted pumpkin

with ajo blanco, pepita pesto 24 (gf, vegan)

Seafood platter

Oysters (two per serve/your choice of natural or one of our own signature
tastes), adobo octopus, salmon cured in Tasmanian gin,
grilled kingprawns, steamed mussels, salmon terrine, market fish,
served with salsa verde salsa fresca 85 (gf)

Add green house salad 10

Add pink eye potatoes 15

P L E A S E Y O U R S W E E T T O O T H

Burnt Basque cheesecake

with whisky and orange blossom marmalade 18 (gf)

Lemon & ginger fool

With spiced mascarpone and turmeric syrup 18 (gf)

Rum mango & macadamia parfait

Served with coconut and finger lime salsa 18 (vegan, gf)

C H E E S E B O A R D

Duo of local cheese

rhubarb & ginger chutney, pickled grapes, lavosh 28 (30 gfo)