

T A P A S

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

Crispy fried chicken – with black garlic aioli & spices 18 (df,gf)

Crispy truffle pinkeye potatoes – with pecorino cheese snow 20

Fried cauliflower & middle eastern spices 18 (df, gf)

Traditional falafel – with homemade tzatziki
& pomegranate dressing 18 (gf)

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

Oysters

Killpatrick, Mornay, Natural, Bloody Mary 7 each (gf)

Soup of the day – (ask staff for details)
with toasted sour bread 22 (24 gfo)

Traditional rich seafood chowder - with a side of bread
Entrée 24 (26 gfo) Main 36 (38 gfo)

Baked Ricotta – with caramelised quince & prosciutto 20

Grilled King Prawns – with Goddess sauce 32 (df)

House made bread – with trio of dips 19 (21 gfo)

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

Vegetable Lasagna – with rich Napolitana sauce 25

Fish of the day – with fennel purée &
caramelised heirloom carrots 34 (gf)

Lamb shank – on mash & vegetables
with rich tomato sugo & capers 34 (gf)

Roasted pumpkin – with ajo blanco, pepita seeds & pesto 25 (vegan)

Seafood Risotto – with local Tasmanian seafood,
cooked in a rich seafood stock, topped
with Balinga Bay black lip mussels 36 (gf)

S K E W E R S

All skewers are served with chilli dressing, tabouleh, rice, roast pink eye potatoes, minted yoghurt, flat bread with a compliment of roast vegetables.

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)

Lamb Koftas skewers 35

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

C H E E S E B O A R D

Cheese platter for two
selection of two Tasmanian cheese & lavoush 28 (gfo)

Salami platter
with a selection of Tasmanian charcuterie & antipasto 32

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

Sticky date & fig chocolate pudding
with butterscotch sauce & cream drizzle 18

Rhubarb, apple & sumac crumble
with rose cream 18

Rich chocolate brownie
with candied walnuts & ice cream 18

Self saucing lemon delicious pudding
with lemoncello sauce & cream 18

Add icecream 4