



BREADS

Garlic Bread
\$9.00

Turkish Bread
Chargrilled with honey mustard, parmesan, herb and sundried tomato
\$10.00

Smoked Salmon Bruschetta
with fresh tomato, onion, basil, lemon, Olive oil drizzle
\$11.50

FRESH TASMANIAN OYSTERS

Oysters Natural
Chilled Tasmanian Oysters garnished with lemon and chef Arthur's cocktail sauce
Half **\$17.50** Full **\$31.00**

Oysters Kilpatrick
Classic grilled oysters topped with bacon and Worcestershire sauce
Half **\$20.50** Full **\$33.50**

Oysters Key Lime Baked
Filled with Garlic lime butter, topped with panko and parmesan
Half **\$20.00** Full **\$33.00**





ENTREES

Pork Belly Bites

Crispy fried pork belly served on a steaming bed of rice & honey, soy and chilli sauce

\$14.00

Fried Camembert Cheese

with cranberry sauce and pesto croute

\$13.50

King Prawns Cocktail

Fresh king prawns, avocado salsa and cocktail sauce

\$17.50

Baked Mushrooms

Filled with haloumi and bacon finished with balsamic reduction

\$13.00

Lemon Pepper Squid

with salad garnish and lime aioli

\$14.50

Fillet Mignon kebabs

Bite sized pieces of eye fillet steak wrapped in bacon, grilled with béarnaise sauce

\$16.00

Half Shell Sea Scallops

with mornay sauce and a crunchy gratinated topping

\$18.50

Summer Chicken Salad

panko coated chicken tenderloins with local pecan, cranberries and a smokey paprika mayonnaise dressing

\$16.50





MAINS

Pork Belly Rashers

Oven baked, basted in a house -made sweet and sticky BBQ sauce, served with Potato wedges and sour cream, charred corn and avocado salad

\$31.50

Atlantic Salmon

Grilled served with chunky fries, pancetta wrapped asparagus and lemon hollandaise sauce

\$29.50

Beer Battered Snapper

Snapper fillets served with jumbo fries, fresh garden salad with Homemade tartar sauce

\$26.50

Asparagus Roasted Pumpkin

Mushroom and char grilled peppers, tossed through linguini pasta, pesto, olive oil and parmesan

\$25.50

Garlic Prawn linguini

Pan fried king prawns in garlic cream sauce, spinach and fresh tomato with parmesan

\$31.00





MAINS

Chicken Pesto Pasta

Chicken with bacon, mushrooms, onion, garlic sautéed in olive oil, finished with white wine, cream and parmesan

\$28.50

Chicken Breast

With wing bone attached, butterflied and filled with fresh tomato Buffalo mozzarella, crispy triple smoked bacon, served with lemon herb baked potato, buttered sugar snaps and honey mustard sauce

\$33.00

Rack of lamb

Local four rib raked lamb oven baked, served with risotto stuffed roma tomato's, potato mash and a minted port jus.

\$39.50

Wild caught Australian Barramundi

Pan fried, topped with garlic king prawns on steamed potatoes, pac choy and a lemon garlic sherry sauce

\$36.00

Ship to shore-rib fillet steak

Grilled to your liking, topped with prawns and scallops in a creamy garlic sauce garnished with panko-crumbed calamari, resting on creamy mash

\$42.00





Your Choice of Succulent MSA Angus Steaks

Grilled to order

STEAKS

- 550 gram Rump Steak
- 400 gram Scotch Fillet Steak
- 450 gram T-bone steak

\$39.00

All steaks served with steamed vegetables or fresh garden salad & your choice of potato dish and sauce

Sauces

Mushroom / Dianne / Peppercorn / Traditional Gravy

Potato Dishes

Creamy Potato Mash
Jumbo Fries
Steamed Pesto Butter Chat Potatoes

Side Dishes

Caesar Salad	\$16.00	Steamed Vegetables	\$9.00
Greek Salad	\$13.00	Jumbo Fries	\$8.00
Garden Salad	\$9.00	Potato Wedges with Sour Cream	\$9.00





Desserts

\$16.00

Chocolate Ooze

Chocolate cake filled with chocolate ganache sauce,
served warm to release with ooze

Lemon meringue tart

Sweet tart base filled a sweet and tangy creamy
lemon curd and frothy soft meringue

Sticky date pudding

Drizzled with warm butterscotch sauce and served
with macerated strawberries and whipped cream

Rum and Raisin Ice cream

House made ice cream nestled in a brandy snap basket
with mixed berries and butter-toasted peanuts

Chocolate and vanilla cheesecake

Layers of baked chocolate and vanilla cheesecake
topped with caramel on a biscuit base

All desserts served with ice-cream and fresh whipped cream

Pot of Tea \$5.00

Earl Grey, English breakfast Served with
fresh milk and condiments.

Coffee \$5.00

Latte, Flat White, Cappuccino, Espresso, Short or long black.



