

# Breads & Appetisers

Crisp pizza base bread in various styles

## ~ **Tapenade Plate**

*Served with olive tapenade, sundried tomato and apple tapenade & basil*

*Pesto*

8.50

(V)

## ~ **Bruschetta**

*Bruschetta styled topping, with tomato, fresh basil and onion*

7.50

(V) (H)

## ~ **Garlic Bread**

*Garlic infused pizza base cooked with parmesan cheese until crisp on the outside*

6.50

(V)

Our wine recommendation with breads is: Brown Brothers Pinot Gris

## ~ **Soup of the day**

6.50

*Served with crusty pizza base bread*

### **What the symbols on your menu mean:**

V = Vegetarian

VO = Vegetarian Option Available

GF = Gluten Free

H = Healthier Choice

# Entree

## ~ Freshly Shucked Smithton Oysters

	½ Dozen	Dozen
Natural	14.00	21.00
Kilpatrick	15.50	24.00
Lime crème freche and salmon roe		24.00
		(GF, H)

Wine Recommendation: Moore's Hill Estate Riesling, Clover Hill Sparkling White

## ~ Stuffed Mushrooms

Served with trio of accompaniments  
(Garlic aioli, sundried tomato tapenade and pesto)  
13.50  
(VO)

Our Wine Recommendation: Velo Cab Sav

## ~Port Chicken Liver Pate

Accompanied by crusty bread & pickled onion to compliment  
11.50

Our Wine Recommendation: Velo Pinot Noir

## ~ Creamy Garlic Prawns

Lightly pan fried prawns, topped with a creamy garlic sauce, on a bed  
of lemon risotto, served with lemon  
15.50  
(GF)

Our Wine Recommendation: Bay of Fires Pinot Gris

## ~Ravioli

Homemade ravioli with a centre filled with roasted pumpkin and pine nuts  
served in an onion and vegetable broth  
10.50  
(GF, V,H)

Our Wine Recommendation: Moore's Hill Estate Pinot Noir

## ~Pork and Apple Pie

Tender pork pieces cooked in a sweet spice with apple pieces topped with  
puff pastry and served with a tomato salsa  
15.50

Our Wine Recommendation: Pinot Noir

# Main Fare

## ~Beef and Reef

*250 gram Tasmanian scotch fillet, char grilled to your preference, topped with fresh Tasmanian scallops, prawns, calamari and fish in a creamy garlic and sweet chilli sauce served with house made chunky fries*

29.50

Our Wine Recommendation: Velo Reserve Cab Sav

## ~ Pork Piccata

*Pork Fillet coated in egg and parmesan cheese, pan grilled and served with spicy plum sauce served on a bed of peppered mash*

28.50

(GF,H)

Our Wine Recommendation: Velo Pinot, Moore's Hill Reisling

## ~ Lamb Bon Bon

*Lamb pieces, spinach, caramelised onion and currant jelly wrapped in a golden pastry and baked served with red wine jus*

26.00

Our Wine Recommendation: Velo Pinot Noir

## ~ Oven baked Ocean Trout

*Served with a mustard dressing and accompanied with a pumpkin tomato and rocket salad*

24.50

(GF, H)

Our Wine Recommendation: Brookland Verse 1 Semillion Sav Blanc

## ~Chicken Caesar Salad

*Chicken breast, pan seared and served with a Caesar styled salad*

22.50

(VO, H)

Our Wine Recommendation: Velo Unwooded chardonnay

## ~Eye Fillet Medallions

*Medallions of Tassie eye fillet char grilled served between crispy potato slices and a rich pan sauce*

28.50

(H)

Our Wine Recommendation: Velo Reserve Shiraz

*All main meals come with a choice of fresh seasonal vegetables or freshly cut wedges on the side.*

# Desserts

## **~Affogato**

*Choose you liqueur and we'll do the rest. Liqueur, espresso coffee, vanilla ice-cream- This is definitely the dessert you have when you can't decide between a coffee or dessert –Don't compromise- have both!*

9.00  
(GF)

## **~Eaton Mess**

*"Ferrero Rocher" inspired meringue style creamy dessert finished with house made chocolate ice cream*

9.00  
(GF)

## **~Zesty Tart au Citroen**

*A short crust pastry case filled with lemon flavoured custard served with double cream and house made raspberry sorbet*

9.00

## **~Sticky Date Pudding**

*House made pudding served with a butterscotch sauce and house made ice cream*

9.00

## **~Chocolate Bavarois and Strawberries**

*A rich chocolate creamy dessert delicately complimented with strawberries and double cream*

9.00  
(GF)

## **~Whisky Brownies**

*Pieces of chocolate brownie served with a whisky sauce and double cream- seriously naughty*

9.00

Our wine recommendation with all of our desserts:

Brown Brothers Moscato Rosa, Zibbibo