

Appetiser Breads

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 Menu Dining Options

2 Courses \$37 chosen from entree, main and dessert selections

3 Courses \$42 chosen from entree, main and dessert selections

Available for separate purchase, appetiser breads and alcoholic and non alcoholic beverages.

What the symbols on your menu mean:

V = Vegetarian

VO = Vegetarian Option Available

GF = Gluten Free

H = Healthier Choice

Entree

~ **Freshly Shucked Smithton Oysters**

9 Freshly Shucked Smithton Oysters served natural or Kilpatrick or combination of both

*Combination of both 5 Natural and 4 Kilpatrick
Extra Oysters 2.00 each*

(GF, H)

~ **Chicken Liver Pate**

Served with crusty bread and pickled vegetables

~ **Creamy Garlic Prawns**

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

(GF)

~ **Blue Cheese Panna cotta**

Accompanied by parmesan crisp and a balsamic reduction

~ **Soup of the day**

Served with crusty pizza base bread

Main Fare

~Beef and Reef

250 gram Tasmanian scotch fillet, char grilled to your preference, topped with scallops, prawns, calamari and fish in a creamy garlic sauce

~ Chicken Tandoori Pizza

Tandoori marinated chicken pieces atop house made pizza dough finished with avocado and natural yoghurt

~ Mt Gnomon Free range Pork Taster Plate

Savour the flavours of the rare Wessex Saddleback pig with a tasting plate consisting of house made chilli lime wontons, spring rolls and spicy koftas

~ Pan Seared Ocean Trout

Pan seared Tasmanian ocean trout served with a refreshingly zesty summer citrus salad

(H,GF)

~Wild Clover Lamb Tartlet

House made short crust pastry topped with our own locally grown clover lamb accompanied by pine nut, fetta and pumpkin served with a Spanish onion jam

All main meals come with a choice of fresh seasonal vegetables or potatoes freshly prepared to chef's whim!

D e s s e r t s

~Affogato

Choose your 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!

~Black Forest Mud Cake

Chocolate mud cake accompanied by kirsch enriched cherries and cream

~Mango Upside Down Cake

Toffee style mango slivers atop a butter style cake with coulis and ice-cream

~Choc Hazelnut Meringue Stack

Hazelnut and chocolate meringue layered between decadent Frangelico hazelnut liqueur chocolate sauce and whipped cream