



## SHARE

Garlic butter and herb bread	5.95
add cheese	1.00
add bacon and cheese	2.00
Mount Zero marinated olives, rosemary, roast garlic (GF)	5.95
Hummus, avocado, and baba ganoush, toasted Turkish bread	9.95
Bruschetta: cherry tomato, red onion, basil pesto, buffalo mozzarella	11.95
Oysters: Thai Nam Jim dressing, lime and coriander (GF)	(6) 14.95 (12) 25.95
Oyster Kilpatrick, bacon, Worcestershire, tomato sauce, tabasco, lemon	(6) 14.95 (12) 25.95
Fresh local king prawns with lemon, rocket and Persian fetta	16.95
Salt and pepper squid, lemon, aioli (GF)	11.95
Spanish chorizo with pickled chilli and tomato relish	11.95
Southern fried buffalo wings, blue cheese ranch dressing (GF)	10.95
Trio of chips: straight cuts, wedges, sweet potato with tomato sauce, sour cream, guacamole	11.95

## SALADS

Classic Caesar, crispy prosciutto, parmesan, cos lettuce, garlic crouton	15.95
65 degree poached egg, white anchovies, Caesar dressing	
Roasted sweet potato, dates, snow peas, rocket, natural yoghurt, spiced cashews, beetroot dressing (GF)	16.95
Quinoa and brown rice salad, roasted pumpkin, Persian fetta, lemon, mint, EVOO (GF)	15.95
Bang Bang Noodle Salad	14.95
cucumber, mint, coriander, vermicelli noodles, rocket, lime, ginger, toasted sesame dressing	

## SALAD TOPPERS

add chicken	4.00
add salt and pepper squid	5.00
add grilled prawns	6.00

**Food allergies and intolerances:** *Please be aware that whilst all care is taken when catering for special requirements, it must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered to the best of our ability; however the decision to consume a meal is the responsibility of the diner.*

## MAINS

Linguine pasta, local fish, seafood, garlic, rocket, chilli, lemon, basil	23.95
Wild mushroom and truffle risotto, mascarpone, spinach, garlic, parmesan, olive oil	19.95
add grilled prawns (GF)	6.00
add chicken (GF)	4.00
Peri-Peri grilled half chicken, roasted sweet potato, zucchini spirals, lime-chilli sauce	21.95
Parsley and parmesan crumbed, chicken schnitzel, garden salad, straight cut chips	16.95
add parmigiana topper (sugo, leg ham, mozzarella)	3.00
Crispy beer battered Australian barramundi, chips, garden salad, lemon, tartare sauce	23.95
Local market fish: chefs inspiration, your server will advise	25.95
Tasmanian Atlantic salmon, pea and mint risotto, crisp sweet potato, lemon béarnaise	24.95
BBQ beef ribs, sticky bourbon sauce, jacket potato, sour cream, chives and salad	26.95
12 hour slow cooked lamb shoulder, dukkah spice, pearl cous cous, garlic sauce	23.95
tabouleh, lemon, flat bread	
Pork rib cutlet, char-grilled, crushed green peas, mash potato, crispy onions, truffle jus	25.95

## HAND STRETCHED PIZZAS

*Naturally fermented, hand stretched bases, homemade sugo and traditional pizzarella mozzarella*

Buffalo mozzarella, vine ripened tomato, basil pesto	14.95
add white anchovies	3.00
Hawaiian: smoked leg ham, pineapple	15.95
Roast pumpkin, balsamic onions, roasted capsicum, smoked mozzarella	16.95
Pulled slow cooked beef, tomato sugo, leg ham, salame classico, chorizo, chipotle	21.95
Garlic prawns, red onion, tomato, chilli, rocket, lemon	19.95
Chicken breast, garlic sauce, sundried tomato, red onions, spinach, mushrooms	18.95
Roasted pork belly, streaky bacon, pork sausage, white truffle oil	19.95
gluten free base	3.00

ALL OF OUR PIZZAS ARE AVAILABLE TAKEAWAY AT NO EXTRA CHARGE

## STEAK

Eye Fillet	180gm	pasture fed	25.95
Rump	250gm	grain fed MSA	19.95
Rump	400gm	grain fed MSA	27.95
Fillet Mignon	250gm	pasture fed	29.95
Rib Fillet	300gm	grain fed	31.95
T- Bone	400gm	grain fed MSA	29.95

## STEAK TOPPERS

add 2 fried eggs	5.00
add roasted field mushrooms (GF)	4.00
add salt and pepper squid	5.00
add grilled garlic prawns (GF)	6.00

## SIDES

House salad	4.95
Steamed vegetables	5.95
Mashed potato	5.95
Straight cut chips, aioli	6.95
Sweet potato wedges, crushed avocado	8.95
Wedges, sour cream, sweet chilli sauce	8.95

## SAUCES, RUBS AND BUTTERS

Traditional gravy
Red wine jus: caramelised meat gravy infused with herbs and red wine
Peppercorn: cracked black peppercorn, whisky and beef jus
Mushroom: sautéed mushrooms, garlic, thyme and beef jus, finished with cream
Dianne: creamy sauce with sautéed onions, garlic, Worcestershire and parsley
Garlic cream: white wine, garlic and cream sauce
Béarnaise: emulsified egg and butter sauce, white wine, vinegar, tarragon
Ras el hanout rub: Middle Eastern spices blended with oil and seasoning (GF)
Cognac and truffle butter: whipped butter with cognac and black truffle (GF)

All our steaks are seasoned with sea salt and freshly ground pepper.

Served with garden salad and straight cut chips or baked potato and your choice of sauce.

All of our beef is locally sourced from **JBS**, Australia's leading producer of high quality grain fed and grass fed beef. Recognised as a global leader in their industry, JBS exports to more than 80 countries around the world and employs more than 13,000 Australians.



Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering steak!

<b>KIDS MEALS</b> ( <i>10 years and under</i> )	<b>3.00</b>
<i>Add a popper</i>	1.00
<i>Add ice cream</i>	1.00

Salad  
leg ham, cheddar cheese, lettuce, tomato, cucumber, mayonnaise (GF)

Pizza  
ham, pineapple, cheese, chips, tomato sauce

Chicken nuggets, chips, tomato sauce

Fish and chips, tomato sauce

Burger  
grilled beef pattie, toasted bun, lettuce, tomato, cheese, tomato sauce, chips

**Weekly kid's entertainment Friday - Sunday**

<b>DESSERT</b>	<b>9.95</b>
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Chocolate Dianne layer cake, vanilla crème anglaise, chocolate ice cream

Carrot cake with handmade ginger ice cream and gingerbread crumble

New York baked cheesecake with toasted honey, walnut ice cream

Orange and cranberry almond cake, lemon curd ice cream, citrus-mint salad (GF)

Ice cream sundae, trio of ice cream, chocolate fudge sauce, marshmallows, wafer cone

Affogato; espresso, Savoiardi, Frangelico liqueur, ice cream	14.95
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**BLACKBOARD CHEESE**

Artisanal cheese of the week with accompaniments and water crackers	14.95
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Cake cabinet selection	6.95
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Cake and coffee	8.95
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