

ALL DAY MENU

Available 10am – 10pm

Bruny Island Oysters GF	Half dozen 24
<i>Natural, red wine vinegar & shallots</i>	
Cashews Roasted & salted GF / V	10
Marinated Olives GF / V	9
<i>House marinated Mt Zero Olives</i>	
Chips , rosemary, aioli GF / VE / VO	7
House Salad , local leaves, fennel & Dijon dressing GF / VE / VO	10
Nibble Plate VE / VO	14
<i>Olives, hummus, stuffed peppers, pickles, grissini & crisp bread</i>	
Chicken Liver Parfait	16
<i>Tasmanian pickled onions, cornichons & crisp sourdough</i>	
Prosciutto & Grissini	15
Caramelised Onion & Gruyere Jaffle V	15
<i>White bread, caramelised onion & gruyere cheese</i>	
Ham & Cheese Toastie	18
<i>Imago sourdough bread, local ham, gruyere & tomato chutney</i>	
Cream of Cauliflower, Bacon & Cheddar Soup	18
<i>Grilled sourdough, cauliflower, Ziggys bacon, King Island cheddar</i>	
Tomato & Black Olive Rigatoni Pasta VE / VO	22
<i>Braised tomatoes, black olives, basil, rigatoni pasta & parmesan</i>	
Beer Battered Fish & Chips	28
<i>Battered Pink ling, tartare sauce & lemon</i>	
Cape Grim Beef Burger	28
<i>Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli & chips</i>	
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Tasmanian Cheese Plate VE	26
<i>King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple cream brie house baked crisp breads, quince paste & apple</i>	
Layered Honey Cake VE	16
<i>Russian honey cake, Leatherwood honey parfait, lemon sherbet & honeycomb</i>	
Tiramisu VE	16
<i>Espresso coffee, Amaretto, lady finger biscuits, cocoa & mascarpone cream</i>	