

ALL DAY MENU

Available 10am – 10pm

Bruny Island oysters GF Half dozen | 24

Natural, red wine vinegar & shallots

Cashews Roasted & salted VE/VO / GF 10

Marinated olives VE/VO / GF 9

House marinated Mt Zero Olives

Chips, rosemary, aioli GF / VE / VO 7

House Salad, local leaves, fennel & Dijon dressing GF / VE / VO 10

Nibble Plate 14

Olives, hummus, stuffed peppers, pickles, grissini & crisp bread

Chicken Liver Parfait 16

Tasmanian pickled onions, cornichons & crisp sourdough

Prosciutto & Grissini 15

Caramelised onion & Gruyere jaffle 15

White bread, caramelised onion & Gruyere cheese

Beer battered fish & chips 28

Battered Pink ling, tartare sauce & lemon

Cape Grim beef burger 28

Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli & chips

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Tasmanian cheese plate VE 26

King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple cream brie house baked crisp breads, quince paste & apple

Layered Honey Cake VE 16

Russian honey cake, Leatherwood honey parfait, lemon sherbet & honeycomb

VE – Vegetarian GF – Gluten Free V – Vegan VO – Vegan option

Please ask our wait staff to assist with any further dietary requirements