

Entrees

\$12.00

Fresh Tasmanian oysters natural with lemon wedges. ½ dozen

Seafood bouillabaisse including a dash of pesto and lemon

Local grilled quail served on a bed of cous cous and lightly dressed with a red wine jus

Panfried lamb skewers placed on jasmine rice and served with chilli sauce and tzatziki

Mains

\$25.00

Marinated Atlantic salmon char-grilled, served with asparagus, broccolini and Tassie's own Huon Valley mushrooms

Steak of the day placed on a vegetable rosti, with tomato chutney and a red wine jus

Pan-fried scallops with chorizo sausage, Spanish onion and olives in a roasted tomato sauce with linguini pasta

Cajun fish of the day with bacon and mushroom potato mash and a beautiful lemon beurre blanc

Chicken breast marinated and char-grilled set on creamy potato mash with peppercorn grape jus

Tempura fish of the day light and crispy tempura battered, served with fries

Vegetarian antipasto platter with selection of dips, haloumi cheese, tempura vegetable and other delicacies

Mixed grill including a venison sausage, wallaby meatballs, lamb cutlet and grilled tomato served with a potato mash

Sides

Mains are served with your choice of one of the following;

Garden Salad ▪ Seasonal vegetables ▪ Fries ▪ Potato mash

Desserts

\$12.00

Chocolate pudding with mixed berries, chocolate sauce & vanilla ice cream

Apple & berry crumble with vanilla ice cream

Lemon Gelato served with a berry coulis

Affogato espresso shot & vanilla ice cream, with your choice of liqueur