

All day Menu

Home – made Scones

- Indulge in our freshly baked scones served with a generous bowl of strawberry jam and fresh cream or butter if preferred 7.90
- Muffin of the day – served warm with butter 4.90

Entrees

- Fresh Mushrooms – Stuffed with bacon, onion and cream cheese – lightly crumbed, deep fried and served on a fresh tomato, basil and cream sauce 16.50
- Soup of the day – ask about today’s choice 10.90
- Traditional Caesar Salad – please specify with or without whole anchovies 15.90
- Fresh Crab and Shallot Tart served on a bed of King Prawns with a dry Vermouth and dill cream sauce 17.50
- Camembert – lightly crumbed, deep fried and served with a sweet plum sauce 14.90
- King Prawn and Bacon Kebab – served with chefs own spicy tomato sauce 17.50
- Lamb Brains – “Chef’s Speciality” – lightly crumbed and served with a light garlic cream sauce and topped with crispy bacon strips 15.90
- Fresh South Pacific Oysters – half a dozen per serve
 -Natural 14.50
 -Kilpatrick or Mornay 16.50

Side Orders

- Chef’s own bread rolls 3.50
- *Gluten Free* Bread – baked on the premises 4.90
- Garlic bread with a touch of fresh herbs 4.90
- *Gluten Free* Herb and Garlic Bread 5.90
- Large Bowl Fries 5.50
- Side Salad / Side Vegetables 8.50
- Wedges served with Sour Cream and Sweet Chilli Sauce 10.50
- Bowl of tomato/b.b.q./ sweet chill sauce/home made gravy ,or aioli .80

Mains

- Chefs own Pasta of the Day 19.50
- “Gourmet” Steak Sandwich and Fries – filled with prime steak, lettuce, tomato, onions, egg, bacon and cheese 17.50
- Fresh Garden Salad topped with our own roasted and marinated vegetables 16.50
- Calamari – tender rings lightly crumbed, deep fried and served with fries, salad garnish, tartare sauce and fresh lemon 16.90
- Chicken and Mushroom Crepes served with a side salad 22.90
- Fresh Asparagus and Smoked Salmon Mornay served on a potato rosti with a side salad 23.50
- Chef’s Speciality – “Beef n’ Reef”- Prime Eye fillet of Beef – cooked to your liking and topped with pan seared King Prawns, Scallops and a creamy white wine sauce – served with seasonal vegetables 40.00
- Porterhouse Steak – served with a fresh mushroom sauce and seasonal vegetables 33.50
- Tasmanian Smoked Salmon and Avocado Salad Plate – served with our dill mayonnaise 29.50
- Chicken Breast Schnitzel “Parmigiana” –topped with leg ham, fresh tomato sauce and grilled cheese – served with salad and fries 24.50
- Vegetarian dish of the day – Fresh Spinach and Ricotta Cheese Crepes served on a fresh tomato cream sauce and topped with sweet potato strips – served with a side salad 22.90
- Rack of Lamb served with a red wine, mint and rosemary jus and seasonal vegetables 36.50
- Chicken Breast – stuffed with Tasmanian Brie, fresh basil and pine nuts served on a light lemon, mustard cream sauce with seasonal vegetables 30.00
- Grilled “Catch of the Day”- with a light lemon butter glaze and served with seasonal vegetables or salad and chef’s potatoes of the day 32.50
- Eye Fillet Mignon – Prime Beef – cooked to your liking and topped with chefs special mushroom or three peppercorn sauce 39.00
- Crumbed “Catch of the Day” – Fresh boneless fillets lightly crumbed, deep fried and served with salad, fries, tartare sauce and lemon 26.50

Desserts

- Cake of the day 8.50
- Slice of the day 5.50
- Crème Caramel 13.50
- “Death by Chocolate” – decadent chocolate Whiskey fudge cake served with warm chocolate sauce and espresso and Frangelico ice cream 14.50
- White Chocolate Broulee served with an Almond Tulle biscuit 14.50
- Bread and Butter pudding – traditional style 13.50
- Fresh Apple and Blueberry Strudel 14.50
- Sticky Date Pudding topped with a warm butterscotch sauce 14.50
- Our own Orange and Grand Marnier Ice Cream served with a warm chocolate sauce and topped with a toffee shard 14.50
- Pavlova and fresh fruit salad 13.50
- Profiteroles – traditional French style – filled with Crème Pattisiere and Topped with a warm chocolate sauce 14.50
- Fresh fruit and cheese platter 17.50