



## **BREADS**

**Garlic Bread**  
**\$9.00**

**Cheesy Garlic Bread**  
**\$10.00**

**Turkish Bread**  
*Chargrilled with honey mustard, parmesan, herbs and sundried tomato*  
**\$10.50**

**Dinner Roll**  
*Served with Butter*  
**\$3.50**

## **SOUP OF THE DAY**

**Soup of the day**  
*Served with a crusty bread roll and butter*  
**\$12.50**





# **FRESH TASMANIAN OYSTERS**

## **Oysters Natural**

*Chilled Tasmanian Oysters garnished with lemon and chef Arthur's cocktail sauce*

Half **\$18.00** Full **\$31.50**

## **Oysters Kilpatrick**

*Classic grilled oysters topped with bacon and Worcestershire sauce*

Half **\$21.00** Full **\$34.00**

## **Oysters Florentine**

*Filled with a white spinach sauce, topped with cheese and oven baked*

Half **\$21.00** Full **\$34.00**





## **ENTREES**

### **Massaman Lamb Curry**

A mild lamb curry served with pappadums, steamed rice and sour cream

**\$16.50**

### **Arancini**

Italian rice balls with parmesan fondue and tomato coulis dipping sauce

**\$13.00**

### **Pork Belly Bites**

Crispy fried pork belly served on a steaming bed of rice & honey, soy and chilli sauce

**\$14.00**

### **Honey Sesame Prawns**

In a coconut batter with a shredded Wombok salad

**\$17.50**

### **King Prawn and Sea Scallop Au Gratin**

Cooked in a mornay sauce, topped with a cheese mix and oven-baked with crusty Turkish bread and olive oil drizzle

**\$19.00**





## MAINS

### **Pork Tenderloins**

Oven roasted, filled with an apple and pecan chutney, served with roast potatoes, green beans, cider-poached-pear and maple apple sauce

**\$34.00**

### **Braised Lamb Shanks**

Cooked in a red wine and rosemary jus, served on mash potato, caramelised onion and minted peas

**1 Shank \$29.00 2 Shanks \$36.00**

### **Confit Duck**

Duck leg slow cooked in its own juices until tender with duck fat roasted potatoes, steamed kale and finished with orange sauce

**\$32.00**

### **Blue Eyed Trevalla**

Pan-fried, topped with king prawns in a garlic cream sauce, with chunky fries and a wild rocket salad

**\$33.50**

### **Beer Battered Snapper**

Snapper fillets served with jumbo fries, fresh garden salad and homemade tartar sauce

**\$26.50**





## **Greek Lamb Moussaka**

Layers of juicy minced lamb, cooked in a tomato based sauce, sweet eggplants, potatoes and topped with a béchamel sauce. Baked until golden and served with a Greek salad

**\$28.50**

## **Hasselback Chicken Breast**

With cream cheese, spinach, mozzarella and bacon. Oven baked with mashed potato and Hollandaise sauce

**\$32.50**

## **Vegetarian Linguini**

Sundried Tomatoes, chargrilled peppers, mushrooms and spinach in olive oil and pesto with parmesan shavings

**\$25.00**

## **Chicken Linguini**


Pan-fried chicken breast with sundried tomatoes, chargrilled peppers, mushrooms and spinach in olive oil and pesto with parmesan shavings

**\$28.50**

## **Ship to shore-rib fillet steak**

Grilled to your liking, topped with prawns and scallops in a creamy garlic sauce. Garnished with panko-crumbed calamari, resting on creamy mash

**\$42.00**





## Your Choice of Succulent MSA Angus Steaks

**Grilled to order**

### STEAKS

- 550 gram Rump Steak
- 400 gram Scotch Fillet Steak
- 450 gram T-bone steak

**\$39.50**

All steaks served with steamed vegetables or  
Fresh garden salad & your choice of potato dish and sauce

### Sauces

Mushroom / Dianne / Peppercorn / Traditional Gravy

### Potato Dishes

Creamy Potato Mash  
Jumbo Fries  
Steamed Pesto Butter Chat Potatoes

### Side Dishes

Caesar Salad	\$16.00	Steamed Vegetables	\$9.00
Greek Salad	\$13.00	Jumbo Fries	\$8.00
Garden Salad	\$9.00	Potato Wedges with Sour Cream	\$9.00





## **Desserts**

**\$16.00**

### **Chocolate Ooze**

Chocolate cake filled with chocolate ganache sauce,  
Served warm to release with ooze

### **Apple and Rhubarb Crumble**

With brandy custard. Seasonal apples and rhubarb, sitting on a moist  
almond base, topped with fine crumble

### **Sticky date pudding**

Drizzled with warm butterscotch sauce and served  
With macerated strawberries and whipped cream

### **Rum and Raisin Ice cream**

House made ice cream nestled in a brandy snap basket  
With mixed berries and butter-toasted peanuts

### **Cookies and Cream Cheesecake**

Cold set cheesecake with chocolate cookies and dark chocolate glaze and  
white chocolate peaks.

All desserts served with ice-cream and fresh whipped cream

