**+ LUNCH +**

**11.00am – 2.00pm**

**Ciabatta**

**Balsamic infused olive oil + garlic butter + dukkha**

**8.00**

**Tasmanian Oysters**

**Naked w/ lemon (gf, nd)**

**Kilpatrick w/ crispy bacon + worcestershire (gf, nd)**

**Rockefeller w/ bacon + spinach + garlic Butter + bread crumbs**

**6/22.00 12/36.00**

**Posh Corn Fritters**

**Corn + zucchini + mint + fetta fritters + sweet avocado vinaigrette (v, gf)**

**18.00**

**Arancini Croquettes**

**Sweet potato + caramelised onion + feta + chilli tomato sauce (v)**

**18.00**

**Tasmanian Atlantic Salmon (gf, ndo)**

**Pickled fennel + cranberries +persian fetta + spanish onion + sweetpotatoe wedges + minted turmeric aioli**

**26.00**

**Chicken + Mushroom + Avocado Bruschetta**

**Caramelised onion + rocket + haloumi + basil pesto + citrus mayo (vo)**

**24.00**

**Cape Grim Farmers Choice Cut**

**Green pepper corn jus + greek salad + fries**

**38.00**

**Pumpkin + Spinach Korma Curry**

**Tempura vegetable pot + cardamom rice + cucumber pickle (gf, df, vegan)**

**22.00**

**Bridport Scallops Shish Kebabs**

**Old school favourite: lightly crumbed scallops + fries + salad + lemon & dill**

**26.00**

**Flash Fried Calamari**

**Orange + ginger + soy + dressed greens (gf)**

**24.00**

**+ SIDES +**

**Bunker fries + w/ aioli**  8

**Sweet potato wedges, w/ aioli** 8

**Bean + beetroot + persian fetta w/ roasted almonds + sweet vinaigrette**  8

**Greek salad**  8

(gf) Gluten Free, (v) Vegetarian, (nd) Non Dairy (o) Optional Variation

We will try our best to accommodate changes to the menu; however during busy periods unfortunately this may not be possible. We hope you understand.

**+ STARTERS +**

**Ciabatta**

**Balsamic infused olive oil + garlic butter + dukkha**

**8.00**

**Tasmanian Oysters**

**Naked w/ Lemon (gf, nd)**

**Kilpatrick w/ crispy bacon + worcestershire (gf, nd)**

**Rockefeller w/ bacon + spinach + garlic Butter + bread crumbs**

**6/22.00 12/36.00**

**Hand rolled prawn & chestnut spring rolls**

**citrus fresh herbs spice blend**

**15.00**

**Trio of bruschetta**

**smoked trout, pesto + capers – smoked duck + fig + apple – pumpkin + onion jam + feta**

**16.00**

**Bridport Scallops Gratin**

**Pan seared scallops + cheese thermidor cream sauce + prosciutto + leek toasted crumble**

**16.00**

**Swiss Brown Stuffed Mushrooms**

**Poached fig + double brie (vo, gf)**

**16.00**

**Seafood Chowder Pot**

**Garlic rubbed ciabatta**

**small 15 / large 25.00**

**Arancini Croquettes**

**Sweet potato + caramelised onion + feta+ chilli tomato sauce (v)**

**14.00**

**Flash Fried Calamari**

**Orange + ginger + soy dressing + salad medley (gf)**

**16.00**

**+ MAINS +**

**Chicken Breast Saddleback**

**Mingled herbaceous cranberry + prosciutto crust + three cheese risotto cake + citrus bunker butter + chilli jam (gf)**

**30.00**

**Slow Cooked Lamb Korma Curry**

**or**

**Vegetarian Pumpkin + Spinach Curry**

**Warm sweet spice infusion + cardamom rice + tempura vegetable pot + labne (gf,v,dfo)**

**30.00 / 26.00 (vegetarian)**

**Scottsdale Pork Belly**

**Buttered sweet potato chickpea mash + apple + pear + pine-nut + fetta salad + pomegranate pearl dressing (gfo)**

**30.00**

**Tasmanian Atlantic Salmon**

**Roasted vegetable tartlet + cherry tomatoes+ asparagus + lemon garlic verjuice dressing (gf, ndo)**

**30.00**

**Cape Grim Fillet Mignon**

**Seasoned coloured root vegetables + baby stompe + earthy mushroom + house made béarnaise (gf)**

**44.00**

**Seafood Arrabbiata Fettuccini**

**Spicy tomato sauce + prawn + scallop + salmon +chorizo + cream + parmesan crisp (vo, ndo)**

**28.00**

**Prosciutto Rolled Pork Fillet + Marinated Quail**

**Fried haloumi + swiss brown mushroom + vegetable stompe + crispy kale + salsa verde**

**30.00**

**Beef Brisket Spanish Style**

**Eight hour slow cook + smokey master stock + Garlic Nicola mash + greens + roasted beets**

**30.00**

**Cape Grim Scotch Fillet**

**Fries + dressed greens or Vegetable medley**

**Sauce Options:**

**Szechwan pepper + local creamed mushroom + garlic butter (all gf)**

**39.00**

**Sea harvest sauce extra $6**

**+ SIDES +**

**Bunker fries, w/ aioli** 8

**Sweet potato wedges, w/ aioli** 8

**Bean + beetroot + persian fetta w/ roasted almonds + sweet vinaigrette**  8

**Greek salad** 8

(gf) Gluten Free, (v) Vegetarian, (nd) Non Dairy (o) Optional Variation

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**+ LITTLE PICCANINNIES MENU +**

**Battered Flathead Tails**

**Fries + lemon wedge**

12.00

**Chicken Nuggets**

**Fries**

12.00

**Atlantic Salmon**

**Salad + fries or vegetables**

15.00

**Half Cut Scotch Fillet**

**Fries + salad + sauce option**

18.00

**Pasta Carbonara**

**Bacon + garlic + parmesan**

12.00

**Kids Calamari Bowl**

**Fries + salad**

12.00