

# bar menu



## STARTERS

BARILLA BAY TASMANIAN OYSTERS  
Natural (G) (D) \$3 EA  
Kilpatrick \$4 EA

POPCORN CHICKEN \$9

CHILLI NACHOS (G) \$12

AUSTRALIAN PORK BELLY WITH PEAR  
AND APPLE PURÉE 3 PCE (G) (D) \$13

WHOLE CRUMBED TASMANIAN  
CAMEMBERT WITH BEETROOT CHUTNEY  
AND CRUSTY BREAD (V) \$14

BUFFALO WINGS (G+) 6 PCE \$9 12 PCE \$16

## SIDES

What makes 'em so moreish?  
It's our super secret seasoning!  
Warning: Dangerously delicious!

FRIES WITH OUR  
SPECIAL SEASONING (V) (V+) \$6

CINNAMON SWEET  
POTATO WEDGES (V) (G) (D) \$7

WEDGES WITH OUR SPECIAL  
SEASONING AND SOUR CREAM  
(V) (G) \$10

POLENTA AND PARMESAN CUBES (V)  
(G) \$7

LOADED CHEESE POTATO GEMS (V) \$12

## SIGNATURE ARANCINI

ARANCINI BALLS STUFFED WITH  
NAPOLI AND MOZZARELLA 3 PCE (V) \$8  
Served with mayo.

ARANCINI BALLS STUFFED WITH  
MUSHROOMS, TRUFFLE OIL AND  
MOZZARELLA 3 PCE (V) \$9  
Served with truffle aioli.

ARANCINI BALLS STUFFED WITH  
ROASTED PUMPKIN AND  
MOZZARELLA 3 PCE (V) \$9  
Served with garlic aioli.

ARANCINI BALLS STUFFED WITH  
A BEEF AND PORK MEATBALL  
AND MOZZARELLA 3 PCE \$10  
Served with fry sauce.

## SOMETHING BIGGER

GRASS FED BEEF PIE \$20  
Tender slow cooked grass-fed beef in  
our homemade Australian bush pepper,  
cabernet merlot and onion gravy. Served  
with fries and gravy.

FISH 'N' CHIPS (G+) (D+) \$24  
New Zealand Blue Whiting coated in a  
rosemary and ginger beer batter. Served  
with a side of fries and tartare sauce.

## BURGERS + FRIES

All served with a side of fries topped  
with our secret seasoning. **Gluten free  
and vegan friendly burger buns are  
available for an additional \$2. Or have  
your burger wrapped in iceberg lettuce  
at no extra cost.**

AMERICAN CHEESEBURGER (G+) \$15  
MSA certified Black Angus beef patty,  
with lettuce, tomato, cheese, pickles,  
ketchup and mustard.

DOUBLE AMERICAN  
CHEESEBURGER (G+) \$18  
Double Black Angus beef patty, with  
lettuce, tomato, double cheese, pickles,  
ketchup and mustard.

FRIED BURRITO \$18  
Spicy fried chicken layered with our  
refried beans, red capsicum, coriander,  
shredded cheese and rice. Wrapped in a  
flour tortilla and deep fried. Served with  
salsa and sour cream

DOUBLE FRIED CHICKEN  
BURGER (G+) \$17  
Two crispy buttermilk battered chicken  
thighs with jalapeño pepper coleslaw  
and dijonnaise.

ZUCCHINI AND MACADAMIA BURGER\*  
(G+) (V) (V+) (N) \$17  
A handmade zucchini and macadamia  
nut patty served with gooey melted Brie  
cheese, tomato, cos lettuce and house  
made beetroot chutney. \*Can be made vegan  
by replacing bun and removing cheese.

BEEF AND HONEY BURGER\* (G+) (D+) \$17  
MSA graded char-grilled Black Angus  
beef patty in honey, topped with bacon,  
fried egg, cheese, lettuce, tomato, BBQ  
sauce and Vegemite mayo.\*

For Gluten Free option, Vegemite mayo can be  
removed.

MAC & CHEESE BURGER \$18  
MSA graded Black Angus beef patty,  
butter lettuce, mac 'n' cheese, and  
bacon topped with cheese and smoky  
BBQ sauce.

## PIZZAS

FRESHLY MADE THIN CRUST PIZZA  
BASES. GLUTEN FREE BASE IS  
AVAILABLE FOR AN EXTRA \$4

MARGHERITA (G+) (V) \$14  
A thin Napoli sauce base with buffalo  
mozzarella and cherry tomatoes.

PEPPERONI (G+) \$16  
A thin base with Napoli sauce topped  
with mouth watering pepperoni

RAGIN' CAJUN (G+) \$17  
A thin base with Napoli sauce topped  
with Cajun chicken, Spanish onion and  
spinach. Finished with Sriracha aioli.

