

a la carte

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.

STARTERS

POPCORN CHICKEN \$8

BARILLA BAY TASMANIAN OYSTERS

Natural (G) (D) **\$3 EA**

Kilpatrick **\$4 EA**

HONEY GLAZED CHORIZO (G) \$8

Spicy pan seared chorizo sautéed in red wine vinegar, with a honey and lemon zest glaze.

PANKO CRUMBED CHEESE CURDS (V) \$12

GIANT FIELD MUSHROOM, STUFFED WITH MACADAMIA NUTS AND GOATS CHEESE (G) (V) (V+) (N) \$12

BLACK ANGUS TEXAN CHILLI (G) \$12

Our Signature Black Angus smoky Texan chilli, served with cheese smothered corn chips, a dollop of sour cream and jalapeños on the side.

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

CINNAMON CALAMARI (G) (D+) \$15

PORK POUTINE \$16

Our secret herbs and spiced fries topped with pulled pork, gravy, crumbed cheese curds, fresh chilli, and coriander.

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

Local chicken wings sautéed in a traditional Buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

FRIES

What makes 'em so moreish?

Its 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

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.

HOME STYLE CHEESEBURGER (G+) \$15

MSA certified Black Angus beef patty, with lettuce, tomato, 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.

KIMCHI BURGER (D+) (G+) \$18

MSA graded Black Angus beef patty layered with shredded pulled pork topped with butter lettuce, kimchi and cheese.

BEEF AND HONEY WORKS BURGER* (G+) (D+) \$17

MSA graded char-grilled Black Angus beef patty in honey, topped with bacon, egg, pineapple, cheese, lettuce, tomato, house made beetroot chutney, 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.

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.

KALE AND BEEF BURGER (G+) (D+) \$18

MSA graded Black Angus beef patty layered with tomato relish and kale, caramelised onion and Brie cheese.

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.

+ \$5 SAN DANIELLE PROSCIUTTO

MAC DADDY \$16

A thin base topped with creamy béchamel mac 'n' cheese and crispy bacon.

RAGIN' CAJUN (G+) \$17

A thin base with Napoli sauce topped with Cajun chicken, Spanish onion and spinach. Finished with Sriracha aioli.

SUNDAY ROAST (G+) \$18

A thin base topped with apple and pear purée, juicy pork belly and rocket. Finished with an apple cider vinaigrette and pork crackling.

MEAT

CRUMBED LAMB CUTLETS WITH MASH (G) (N) \$27

Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust. Served with seeded winter mash and red wine jus.

GRASS-FED BEEF MEAT PIE \$20

Tender slow cooked grass-fed beef in our homemade Australian bush pepper, cabernet merlot and onion gravy. Served with fries and gravy.

SURF 'N' TURF (N) (G) (D+) \$32

Australian grass-fed MSA certified prime beef eye fillet, pan seared and roasted, cooked medium-rare, topped with prawns, chorizo and pork belly. Served with sautéed green beans with almonds and topped with bernaise sauce.

250G EYE FILLET (G) \$34

Australian grass-fed MSA certified prime beef cooked medium-rare, pan seared and roasted, topped with onion marmalade. Served with cinnamon sweet potato wedges.

300G AGED BLACK ANGUS RUMP (G+) (D) \$28

Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad.

CONDIMENTS

Peppercorn **\$2** · Mushroom **\$2** · Bernaise **\$2** · Gravy **\$2**

Horseradish · Hot English · Dijon · Seeded Mustard

SEAFOOD

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.

PAN SEARED SALMON (G) (D+) (N) \$28

Pan seared and roasted Tasmanian salmon topped with citrus crème fraîche and laid on a bed of pistachios, craisins and cherry tomato quinoa salad.

SIDES

WARM BREAD AND CULTURED BUTTER (V) \$5

LOADED CHEESE POTATO GEMS (V) \$7

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

PORK AND CHICKEN SCRATCHINGS (G) \$7

MAC 'N' CHEESE (V) \$8

WITH BACON ADD \$2

SEASONAL ROASTED VEGETABLES (V) (G) \$8

ROCKET, PARMESAN AND PEAR SALAD (V) (G) \$ 8

SALADS

QUINOA, HALLOUMI, BLACK

RICE AND ROASTED VEGETABLE SALAD (G) (V) (V+) (D+) \$20
Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, craisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

SPICY SALMON SALAD (G) (D) (N) \$18

Marinated spicy salmon tossed with spinach, carrot, coriander, mint, peanuts and shallots with a tangy and spicy lime dressing.

TURKEY CAESAR SALAD (G+) \$19

Cos lettuce tossed with gluten free bacon, turkey breast, craisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

DESSERTS

CARAMEL AND NUTELLA PIE (N) \$8

Homemade gooey caramel topped with a smooth Nutella ganache, encased in a crumbly sweet pastry.

PEANUT BUTTER CHEESECAKE (V) (N) \$8

Smooth peanut butter baked cheesecake topped with a gooey dark chocolate glaze.

SALTED CARAMEL AND POPCORN PANNA COTTA (G) \$8

Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of homemade honeycomb. The perfect salty-sweet balance.

MILK CHOCOLATE GANACHE (G) \$8

A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

DESSERT PIZZA (G+) (V) (N) \$9

A thin base topped with Nutella, fresh strawberries, vanilla bean ice cream and fresh mint.

HOMEMADE ICE CREAM AND SORBET (G) (V+) \$6

Two scoops of our home made ice cream. Choose from vanilla bean ice cream, raspberry sorbet, or coconut sorbet.

DESSERT BOX (N) \$19

Can't decide on one dessert? Try our top selling desserts in one box! Includes full servings of our peanut butter cheesecake, caramel and Nutella pie, salted caramel and popcorn panna cotta, a scoop of raspberry sorbet, and a scoop of coconut sorbet.

Wash it down with our famous Espresso Martini for an extra \$15 per person (usually \$17).*

*MUST PURCHASE DESSERT BOX TO RECEIVE THIS SPECIAL OFFER.

(V) VEGETARIAN
(G) GLUTEN FREE
(S) CONTAINS SOY
(D) DAIRY FREE

(V+) CAN BE MADE VEGAN
(G+) CAN BE MADE GLUTEN FREE
(N) CONTAINS NUTS
(D+) CAN BE MADE DAIRY FREE

ALL FRIED GLUTEN FREE ITEMS ARE COOKED IN THEIR VERY OWN FRYERS, HOWEVER PLEASE NOTE WE HAVE A SHARED KITCHEN SO CROSS CONTAMINATION MAY OCCUR.

ALL OUR DISHES MAY CONTAIN TRACES OF GLUTEN, SOY AND NUTS.

