

# 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 CEMBERT 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 dijonaise.

**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.

