

# 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**

**CHICKEN POUTINE \$16**

Our secret herbs and spiced fries topped with spicy shredded chicken, gravy, crumbed cheese curds and spring onions.

**PORK POUTINE \$16**

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

**BEEF POUTINE \$16**

Our secret herbs and spiced fries topped with pulled beef, gravy, crumbed cheese curds and kimchi.

**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.

## 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**

## 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**

## 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.