

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.

STARTERS

POPCORN CHICKEN \$8

BARILLA BAY TASMANIAN OYSTERS

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

Kilpatrick **\$4 EA**

CHILLI NACHOS (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.

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.

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

CHICKEN POUTINE \$16

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

FRIES & SIDES

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

SWEET POTATO FRIES (V) (G) (D) \$7

LOADED CHEESE POTATO GEMS (V) \$7

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

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

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

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 and special sauce.

DOUBLE AMERICAN CHEESEBURGER (G+) \$18

MSA certified black Angus double beef patty, with lettuce, tomato, double cheese, pickles and special sauce.

DOUBLE FRIED CHICKEN BURGER (G+) \$17

Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonnaise.

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

MSA graded char-grilled Black Angus beef patty marinated in honey, topped with bacon, a fried egg, cheese, lettuce, tomato, BBQ sauce and Vegemite mayo.

* For Gluten Free option, Vegemite mayo can be removed.

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.

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.

PIZZAS

Freshly made thin crust pizza bases. Gluten free base is available for an extra \$2.50.

MARGHERITA (G+) (V) \$14

A thin Napoli sauce base with buffalo mozzarella and cherry tomatoes.

PEPPERONI (G+) \$16

A thin Napoli sauce base with cheese and 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.

NEW SIGNATURE PARMAS

All our parmas feature a free range, hormone free chicken breast fillet, breaded with corn flakes and topped with one of our delicious toppings. All served with fries.

NAKED SCHNITZ (G) REG \$15 | JUMBO \$25

Served with gravy.

CLASSIC PARMA (G) REG \$18 | JUMBO \$28

Topped with a house made Napoli sauce and mozzarella.

MEXICAN PARMA (G) REG \$20 | JUMBO \$30

Topped with tasty cheese, smoky black angus chilli, jalapenos, sour cream and crushed corn chips.

CHEESEBURPARMA (G+) REG \$20 | JUMBO \$30

With cheese, black Angus beef patty, bacon, lettuce, tomato, special sauce and topped with a burger bun.

MEAT

CRUMBED LAMB CUTLETS (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 sweet potato fries.

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



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.

CHICKEN CAESAR SALAD (G+) \$19

Cos lettuce tossed with gluten free bacon, chicken 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.

(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.