

BREADS

BREAD TO SHARE

trio of chef selected dips

13

COBB LOAF (v)

confit whole roasted garlic cloves and olive oil

8

BRUSCHETTA (v)

toasted sourdough, diced tomatoes and spanish onion,
sheep's feta, basil & aged balsamic

14

ANTIPASTO BOARD

cured meats, house marinated olives, grilled vegetables,
greek feta, and flat breads

27

ENTREE

THAI FISH CAKES

house purple asian slaw and grilled lime

15

TWICE COOKED PORK BELLY

grilled scallops, diced green apple, cauliflower puree and crispy prosciutto

16

OLIVE & PARMESAN ARANCINI (v)

salsa rossa and lemon aioli

14

BEEF CARPACCIO

baby beetroot, shaved parmesan, basil, lemon and olive oil dressing

16

PROSCIUTTO MELON

melon, mozzarella di buffala, baby basil leaf and aged balsamic

15

SIGNATURE SEAFOOD CREAM CHOWDER

prawns, mussels, scallops, salmon with chunky vegetables and dill

14

GRILLED PRAWN SKEWERS

tomato salsa and grilled lime

16

MAINS

SIGNATURE SEAFOOD CREAM CHOWDER

WITH WHOLE MORETON BAY BUG

prawns, mussels, scallops, salmon and chunky vegetables with dill

32

FRENCHED CHICKEN

rosemary salted new potato, local seasonal vegetables, white wine garlic sauce

31

TASMANIAN CRISPY SKINNED ATLANTIC SALMON

local seasonal vegetables, roasted kumara, seeded mustard beurre blanc

32

FISH OF THE DAY

ask wait staff for today's fish of the day

MP

KING PRAWN PASTA

king prawns, squid ink spaghettoni, white wine sauce,
finished with lemon rind and a touch of chilli

29

MUSHROOM RISOTTO (v)

wild mushrooms, truffle oil and shaved parmesan

28

8 HOUR LAMB SHANK

soft parmesan polenta, red wine rosemary jus, sautéed broccolini

30

REEF & BEEF

tasmanian 250g eye fillet OR 300g porterhouse
king prawns, truffled mash and steamed greens
with your choice; cognac peppercorn sauce or white wine garlic sauce

EYE FILLET 42

PORTERHOUSE 37

ON THE STONE

all stone meals include 2 sides and choice of sauce

300g PORTERHOUSE FILLET

juicy and flavoursome

32

250g TASMANIAN GRAIN FED EYE FILLET

succulent, soft and mild flavour that melts in your mouth

38

ATLANTIC SALMON

premium tasmanian atlantic salmon, rich in omega 3

29

YELLOW FIN TUNA

deep red flesh, best when seared rare

29

ADD A SEAFOOD TOPPER \$6 EACH

roe-on scallops (2) or king prawns (2)

CHOOSE YOUR SAUCE

white wine garlic

seeded mustard beurre blanc

cognac peppercorn

SIDES

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|-------------------------------|---|
| mashed kumara | 5 |
| rosemary salted chat potatoes | 5 |
| seasonal vegetables | 5 |
| baby cos garden salad | 5 |
| seasoned beer battered chips | 5 |