

Entrees

Baguette w rosemary salt, balsamic & E.V olive oil dip \$7

Smoked salmon rillette w coriander & dill tapenade & lavosh \$12

Tasmanian seafood chowder w crusty bread \$14

Tasting platter for two, marinated vegetables, cured meats, dipping oil w crusty bread \$32

Pizza

Garlic, herb and parmesan \$9

Margherita - Napoli sauce, basil & bocconcini \$15

Prosciutto pumpkin rocket & fetta \$16

Smoked salmon, spinach, capers, Spanish onion & bocconcini \$19

Salami, cured ham, prosciutto, olives & mozzarella \$19

Mains

Tempura battered locally caught fish w fat boy chips \$25

Parmesan & grissini chicken breast schnitzel w spicy tomato Napoli, mozzarella & fat boy chips \$26

Beef & mushroom ragout lasagne topped w green salad \$25

Tasmanian salmon, oven baked & served on crunchy smashed potatoes w creamy lemon & dill sauce \$32

Lamb rack w oven roasted root vegetables & red current jus \$33

Huon Valley T-bone (470g) fat boy chips & condiment of your choice \$34

Geeveston Eye Fillet (250g) on truffle oil mashed potato, drizzled w red current jus \$33

Spiced calamari w Sichuan lemon pepper, seasonal salad & herbed aioli \$24

Caesar salad cos lettuce, parmesan, croutons & bacon w either Tasmanian smoked salmon, or herb marinated chicken \$24

Marinated vegetable stack, w fetta, basil pesto, preserved lemon & rocket \$21

Warm roasted pumpkin salad w garlic parmesan croutons & toasted pine nuts \$21

Seafood risotto w mussels, calamari, prawns & locally caught fish \$26

Fettuccine pasta w local seafood in a garlic & chilli infused Napoli sauce \$26

Sides: Oven baked root vegetables \$6 House salad \$6 Fat boy chips w aioli \$8 Wedges w sour cream & sweet chilli sauce \$8

One payment per table