



Breads & Co

House made Focaccia with Pistachio Dukka and Westbury Grove Olive Oil \$4.5 (GFO/V/V*)

Whipped Westhaven Cherve with Caramelized Onions \$5.5 (GFO/V/V*)

House Smoked Tasmanian Salmon Pate \$5.5 (GF*)

Mixed Marinated Olives \$4 (GF*)

Babaganoush and Hummus \$5 (GF*)

Entree

House-made Lemon Ricotta Ravioli, Herb Butter, Pine Nuts & Parmesan \$17/\$32 (V*)

Rannoch Farm Quail, Tasmanian Puy Lentils, Pickled Beetroot, Westhaven Labne, Mulberry Vinegar \$17/\$32

Tasmanian Octopus, Squid, Olives, Cucumber, Pickled Red Onions (GFO*) \$17/\$32

Pork Belly Bites, Chilli Ginger Jam, Asian Slaw, Sesame Dressing, Lime Aioli \$16/\$30 (GF*)

Mains

Nichols Chicken Breast, Roquette, Chorizo, Polenta Chips, Chilli, Spring Onion
with Salsa Verde \$34 (GF*)

Sage & Garlic Brined and Crumbed Pork Cutlet, Charred Capsicum, Sweet Potato
and Tomato Relish \$36

Tasmanian Crispy Skinned Salmon on Fennel Puree, Wilted Greens, Herb Crumb \$36 (GF*)

Cape Grim Eye Fillet, Air Dried Tomato, Buttered Silverbeet
with Pressed Potato & Onion Jam \$44 (GF*)

Sides

All sides are Vegetarian with a Vegan option

Homemade Potato Wedges, Garlic Aioli \$8 (GF*)

Butter bowl Seasonal Greens \$8 (GF*)

Roasted Carrots, Cauliflower, Maple Dill Granola \$8

From the Chargrill

All served with Potato Wedges and Roquette Salad and a choice of sauce

Cape Grim Scotch Fillet

300gm \$41

450gm \$55

Cape Grim Eye Fillet

250gm \$44

Nichols Chicken Breast \$34

Tasmanian Salmon \$36

Pork Belly \$36

Rannoch Farm Quail \$34

Butterflied Wild Clover Lamb Rump \$39

Sauces

Cafe de Paris Butter

Creamy Cracked Pepper

Mushroom

Whole Grain Mustard

Salsa Verde