



## Breads & Co

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

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

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

Mixed Marinated Olives \$4 (GF\*)

Mushroom Arancini & Aioli \$4.50 (GF\*)

## Entree

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

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

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

Chargrilled Chicken & House-made Bacon Caesar Salad, Garlic Crouton and Parmesan \$17/32

# Mains

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

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

Chermoula Wild Clover Lamp Rump  
Served with Greek Salad & Persian Feta \$39

# Sides

All sides are Vegetarian with a Vegan option

House - made Potato Wedges, Garlic Aioli \$8 (GF\*)

Butter bowl Seasonal Greens \$8 (GF\*)

Tomato, Bocconcini, Pine Nuts and torn herbs with Westbury Olive oil \$8

Mixed Leaves with French Dressing \$6

# From the Chargrill

All served with House-made Potato Wedges and Mixed Leaves Salad and a choice of sauce

Bass Strait Scotch Fillet

300gm \$41

450gm \$55

Bass Strait Eye Fillet

250gm \$44

Escalloped 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