

MENU

Boards

- House Selection of Cheese (GF*)** – Cheddar, Brie and Blue cheese with crackers & quince paste. **\$32**
- Plowmans Plate (GF*)** – House smoked chicken, fine sliced ham, creamy brie, sharp cheddar, Terry's relish, candied walnuts and ciabatta **\$38**

Entree

- Poached Pear & Prosciutto Salad (GF)** – Assorted leafy greens, white balsamic, verjuice, candied walnut, fresh shaved parmesan cheese **\$24**
- Spicy Calamari Salad (GF)** – Leafy greens, daikon, cucumber, fried shallot, crispy garlic **\$22**
- Fresh Falafel (GF)** – Creamy butter bean hummus, portobello mushrooms & roquette **\$18**
- Baked Scallops (3) (GF)** – Imported Japanese scallops with miso butter **\$22**
- Spring Rolls (2)** – Chicken, prawn, cashews, vegetables & noodle with house made sweet chilli **\$20**
- Smoked Pork & Cheddar Meatballs (3)** – with a creamy white barbecue sauce **\$20**
- Grilled Greek Saganaki (GF)** – served with lemon & spiced dukkha **\$18**

Sides

- Ciabatta ½ Loaf** – Plain, sliced & heated with butter **\$6**
- Garlic Ciabatta ½ Loaf** – Plain, sliced, heated & kissed with garlic butter **\$9**
- House Roquette & Tomato Salad (GF)** – Fresh roquette, tomato, parmesan, red onion, pine nuts with white balsamic dressing **\$18**
- Chips (GF*)** – Served with ketchup **\$13**

(GF*) – can be done gluten free. Ask staff for more information.

While we do our best to prevent contamination, there may be traces of allergens found in our kitchen.

Mains

- Pork & Apple Crepinettes (GF*)** – House ground pork crepinettes served with creamy mashed potato, caramelised onion & rich gravy. The finest bangers and mash in town! **\$38**
- Southern Fried Chicken Burger** – Tender free range chicken breast, fresh pineapple, crisp lettuce, juicy tomato, zesty jalapeno aioli. Served with crispy chips **\$34**
- Lebanese Lamb Fillets (GF)** – Grass-fed Tasmanian lamb fillets, marinated in spiced garlic yoghurt accompanied with fragrant djuvec rice and ajvar sauce **\$44**
- Cauliflower Curry** – Gently braised cauliflower florets in a fragrant tomato marsala on jasmine rice **\$34**
- Pan-Seared Barramundi (GF)** – Barramundi expertly pan-seared and served on a bed of vibrant salad featuring kipfler potatoes, baby roquette, cherry tomatoes and smoky bacon **\$44**
- 300g Scotch Fillet (GF*)** – served with chips and salad and choice of garlic, peppercorn or English mustard butter **\$54**
- Creamy Chicken & Leek Linguini (GF*)** – Free range chicken breast enveloped by a creamy leek filled velouté kicked with just a dash of seeded mustard & finished with parmesan **\$38**

Desserts

- Sticky Date & Banana Pudding** – House made pudding oozing with decadent butterscotch sauce. Full of comfort and warmth. **\$15**
- Lemon Meringue P-ice Cream (GF*)** - Hand churned lemon ice cream with ribbons of meringue stirred through. Served with biscuit crumb & torched meringue **\$15**
- Chocolate Cobbler** – Soft and Goopy Chocolate cake served with vanilla ice cream **\$15**
- Hix Affogato (GF)** – Espresso with house made choc hazelnut ice cream and choice of Frangelico, Kahlua or Baileys liqueur **\$18**

- Kids Menu (12 years and under)** **\$21**
Kids meal includes a kids drink and sundae
- Popcorn Chicken** – served with chips and salad
- Kids Fish** – served with chips and salad
- Kids Spag Bol** – with cheese
- S&P Tofu** – served with chips and salad

Hot Drinks

- Coffee** – latte, piccolo, cappuccino, flat white, long black, espresso, macchiato, mocha, chai **cup / mug \$5 \$6**
- Tea** – English breakfast, earl grey, peppermint, lemongrass & ginger, camomile **cup / pot \$4.5 \$6**
- Decaf, soy, almond, oat or extra shot **+\$0.5 each**
- Mug of Hot Chocolate** **\$6**

Non-Alcoholic Drinks

- Soft Drinks** – lemonade, cola, lemon lime & bitters, diet cola, lemon squash, raspberry, tonic, soda **\$5 Pint \$9**
- House Made Ginger Ale** **\$6**
- San Pellegrino Sparkling Water (750ml)** **\$10**
- Juice** – Apple or Orange **\$5**

No Split Bills. One Bill Per Table.
15% Surcharge on Public Holidays