



SET MENU – OPTION 1

Two courses (Main + Dessert)	53
Two courses (Entrée + Main)	58
Three courses	69

ENTRÉE

SELECT 3 OF THE FOLLOWING

Soup of the Day- Served with crusty sourdough

Pate – Chicken liver pate served with crusty sourdough (GFA)

Salt & Pepper Calamari - Tender salt & pepper calamari, with a Thai style lime and sweet chilli dressing (DF)

Pork and Beef Croquettes – with tomato relish

Greek Medley – Chargrilled marinated beef skewer & beef kofta served with tzatziki, flat bread and Greek style salad (GFA)

Sausage Platter – Selection of homemade sausages for one (GF/DFA)

Vegetarian option available as an additional choice:

Chargrilled Vegetable Skewer - Served with balsamic glaze (GF)

Tasmanian Field Mushroom - Huon Valley mushroom stuffed with mixed vegetables and creamy goats cheese, baked in the oven (GF/DFA)

MAIN COURSE

SELECT 3 OF THE FOLLOWING

Porterhouse Steak (300gm) - Chargrilled to your liking, served with garlic & herb butter (GF/DFA)

Eye Fillet Steak (200gm) - Chargrilled to your liking, served with garlic & herb butter (GF/DFA)

Tasmanian Atlantic Salmon - Chargrilled to medium rare, served with lemon-hollandaise sauce, blistered cherry tomato, baby vegetable and roasted potato (GFA)

Chicken Maryland - Served with select Tasmanian boutique potatoes, Dutch carrots and red current & thyme jus (GF/DF)

Lamb Shank – A chunky shank served on potato mash enhanced with a rosemary & red wine sauce (GF)

Vegetarian option available as an additional choice:

Garden Plate - Seasonal vegetables, pan fried in garlic oil with oven roasted mixed mushrooms, sprinkled with wild rice and served with tomato relish (GF/DF/Vegan)

Vegetarian Pasta – Penne pasta with seasonal vegetables and rich tomato based sauce (DFA/Vegan)

Vegan “Steak”- Chargrilled plant-based meat served with roast potato, baby vegetable & dairy free garlic butter (GFA/DF/Vegan)

DESSERT

PLEASE SELECT 2 OF THE FOLLOWING

Sticky Date Pudding – served with butterscotch sauce, vanilla bean ice cream and cream

Apple Crumble – House made apple crumble serve with vanilla bean ice cream and cream

Yuzu Tart – “Japanese” lemon curd tart, served with cream and fresh fruit (GF)

DF – Dairy free – DFA – Dairy free option available GF – Gluten free – GFA– Gluten free option available