



SET MENU - OPTION 2

Two Courses (main + dessert)	59
Two Courses (entrée + main)	64
Three Courses	79

ENTRÉE

PLEASE SELECT 3 OF THE FOLLOWING

Tasmanian Oysters- Half dozen natural pacific oysters (GF/DF)

Seafood Chowder – served with crusty sourdough

Marinated Beef Skewer – served with pickled vegetables & red currant -thyme jus (DF/GF)

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

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

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

PLEASE SELECT 3 OF THE FOLLOWING

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

Scotch Fillet Steak (250gm) - Chargrilled to your liking, served with garlic & herb butter (GF)

Tasmanian Atlantic Salmon: – Chargrilled to medium rare, served with lemon-hollandaise sauce, blistered cherry tomatoes, baby vegetables and roasted potatoes (GFA)

Scottsdale Pork Porterhouse(300gm) – Chargrilled, served with plum & ginger sauce, roast potato and Dutch carrots (GFA)

Beef Cheeks - slow cooked, served with sweet potato puree, buttered greens, beef jus (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 (DF/GF/Vegan)

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

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

DESSERT

PLEASE SELECT 2 OF THE FOLLOWING

Tasmanian Cheese - blue, cheddar and brie (GFA)

Cheesecake - flavour changes regularly, served with cream

Chocolate & Baileys Mousse - Light & silky chocolate & baileys mousse, served with mixed berries and a rich chocolate sauce (GF)