

**IN THE BEGINNING**

- Herb and garlic crostini**.....6.0
- Warm marinated olives with
garlic crostini**.....12.0
- Soup of the day**16.0
- Salt and pepper squid**
served with lime and chilli jam.....15.5
- Baked Tasmanian scallops**
on sautéed baby spinach with a Parmesan crumb
.....17.0
- Arancini**
Risotto ball filled with cheese15.0
- Stuffed portobello mushroom cap**
with panko fried goats cheese16.0

MAIN PLATE

- Roasted pork belly**
with 'Paris' mash, braised red cabbage and cider
sauce32.0
- Pistachio crusted Tasmanian salmon fillet**
with orange and fennel salad29.5
- Filet Mignon**
Classic eye fillet steak cooked medium rare
wrapped in Scottsdale bacon with red wine jus
.....38.0
- Caramel brined grilled Scottsdale pork chop**
with sage and wholegrain mustard butter,
pickled garlic and roasted sweet pepper.....32.0
- Layered lentil and vegetable moussaka**
with braised fennel (gf) (v).....28.0

SIDES

- Seasonal greens9.0
- Fat chips.....8.5
- Green salad.....8.5
- Besan flour battered cauliflower with
coriander yoghurt12.0

DESSERT

- Baked apple**
with butterscotch sauce and vanilla bean
ice-cream17.0
- Hot bourbon and raisin pudding**
with vanilla bean ice cream17.0
- Chocolate semifreddo**
with almond wafer.....16.0
- Tasmanian cheese plate**18.0

FOR THE LITTLE ONES

- Cheese and bacon pizza with chips....15.0
- Battered whiting fillets with chips.....15.0
- Crumbed chicken and chips.....15.0
- All kids meals include a bowl of vanilla
ice cream with chocolate sauce

CLARENDON ARMS



FOOD



Sparkling

Clarendon Arms 'House' Sparkling	8 / 35
Pipers Brook 2016 Sparkling.....	12 / 55
Ninth Island NV Sparkling Rose.....	11 / 45
Josef Chromy NV Methode Traditional Sparkling	45
Goaty Hill MAIA Sparkling.....	62

White

Clarendon Arms 'House' Sauvignon Blanc	8 / 35
Goaty Hill 2018 Sauvignon Blanc.....	10 / 42
Josef Chromy 2018 Sauvignon Blanc	50
Clarendon Arms 'House' Chardonnay.....	8 / 35
Josef Chromy 2017 Chardonnay.....	12 / 50
Goaty Hill 2016 Chardonnay.....	42
Goaty Hill 2018 Pinot Gris	10 / 40
Piper Brook 2018 Pinot Gris	11 / 48
Josef Chromy 2018 Pinot Gris.....	50
Goaty Hill 2018 Riesling.....	10 / 40
Josef Chromy 2017 Riesling.....	12 / 50
Josef Chromy 2017 'Delikat' Riesling.....	12 / 50
Josef Chromy 2017 Rose.....	11 / 45
Pig & d'Pooch 2018 Moscato.....	10 / 40

Red

Storm Bay 2018 Pinot Noir.....	10 / 40
Goaty Hill 2016 Pinot Noir	42
Josef Chromy 2016 Pinot Noir	60
Holm Oak 2017 Pinot Noir.....	50
Pipers Brook Estate 2017 Pinot Noir	58
Storm Bay 2017 Merlot Cabernet.....	10 / 40
Holm Oak 2017 Cabernet Merlot.....	50
D 'Arenberg, McLaren Vale 2016	
The Love Grass Shiraz.....	11 / 45
Coriole Redstone 2015 (McLaren Vale) Shiraz.....	45
Witchmount 2014/15 Shiraz (Sunbury, VIC).....	60

On Tap

Tasmanian craft beer and cider

We regularly rotate our lines to showcase a variety of local suppliers.
Please ask our staff.

Beers/Ciders

Boags Premium Light.....	7.0
Boags Draught.....	8.0
Boags Premium Lager.....	9.0
Morrison Tasmanian IPA	9.0
Van Dieman Stack's Bluff Oatmeal Stout.....	9.0
Van Dieman Early Session Beer 3.0%	10.0
T-Bone Milk Chocolate Stout.....	9.0
Gillespies Ginger Beer ALC 4%.....	10.0
Du Cane Pilsner	9.0
Willie Smith organic apple cider	9.0
Spreyton Vintage Apple Cider.....	9.0
Pagan Blueberry Cider.....	10.0

Soft Drinks

Juicy Isle Orange, Apple & Tomato Juice.....	4.0
Hartz Mineral Water Range.....	4.5
Hartz Lemon Lime & Bitters.....	5.0
Coca Cola - Classic or Zero.....	4.5
Gillespie's Tasmanian Ginger Beer.....	6.0
Henry's Ginger Beer.....	10.0
Spreyton Non-Alcoholic Apple Cider.....	6.0
Tasmanian Sparkling Water 750ml.....	8.5

CLARENDON ARMS



DRINKS



Clarendon tasting board

Soup of the day, garlic bruschetta with a selection of antipasto meats and cheeses (gf bread available).....25.0

Clarendon cheese slate for two

Tasmanian cheeses with candied walnuts, quince paste, dried fruit, artisan bread and crackers35.0

Ploughmans Lunch

ham, cheddar, house made pork pie, apple, pickled onion, tomato chutney and country loaf.....24.5

Soup of the day 16.0

Pies House Made

*Chicken and leek.....21.5
Beef and ale.....21.5
Luxury fish pie with caper and crumb topping22.5*

Clarendon Arms Sandwich of the day

*with fat chips24.0
(Ask our wait staff)*

Layered lentil and vegetable moussaka

with braised fennel (gf) (v)24.0

Beer battered whiting

with chips and a light side salad.....25.0

Handmade 'raised' Haggerstone highland steak and kidney pie

with mash and greens26.0

Beetroot, caraway and fetta burger

on brioche bun with dill mayo, cucumber pickles and sweet potato crisps24.0

Sides

*Seasonal Vegetables.....9.0
Garden Salad.....8.0
Fat chips.....8.5
Bread and butter (2 slice).....3.0*

For the little ones

*Kids mini pizza and chips..... 12.0
Kids fish and chips..... 12.0
Kids Chicken and chips..... 12.0*

After

Check our cake cabinet for a further selection of house made sweet treats.

Please advise of any dietary requirements.