

# Let's Eat

## To Graze... \$27

- Clarendon board - Meats, cheese, olives arancini, soup of the day sourdough & all that stuff
- Ploughman's - Smokey ham, pork pie, Tas pickled onion, cheddar & sourdough

## Fromage for Two \$50

- Four Tassie cheese's, quince paste, arancini, fruits, nuts, sourdough & crackers

## Slurp up Soup... \$18

- Roasted red pepper & tomato, sourdough.

## Under the Lid... \$25

- Fragrant vegetable pie with sour dough crumb (GF / Vegan avl)
  - Lux smokey seafood pie, scallop and white fish with buttered sourdough crumb
  - Free range chicken, Scottsdale bacon & leek topped with house made puff pastry
    - Slow cooked beef and ale topped with house made puff pastry
- all pies served with garden salad

## A bit on the side... \$12

- Veggie patch greens
- Little green salad

- Fat chips
- Cauliflower cheese gratin

## Between Bread... \$25

- Posh venison burger, mustard mayo, beetroot, brioche bun, fat chips gf\*
- Beetroot caraway fetta burger, dill mayo, cucumber pickles, fat chips

## Swimmingly Good...

- Barilla bay Oysters, Half dozen (2 of each)
- \*Natural with black lumpfish caviar, \*Mignonette, \*Kilpatrick \$20
- Beer battered fish (blue grenadier) & chips, tartare, lemon \$29.50

## Pub Fare...

- House made Clarendon steak & kidney pot pie, Paris mash & greens \$30
- Wood roasted walnuts and miso glazed butternut pumpkin, ancient grains, pickled ginger, Asian dressing & nori. gf\* v\* \$27
- 300g Medium rare porterhouse, bearnaise & duck fat potatoes gf\* \$42
- Traditional Beef Bourguignon, Paris mash gf\* \$30
- Roast pork leg, seasonal vegetables, jus, crackle & house apple sauce gf\* \$28

## Dessert... \$16

- Fromage plate, two cheeses, quince paste, candied walnuts, lavosh
- Traditional Clarendon apple and rhubarb crumble with crème anglaise
- Sticky toffee pudding with burnt orange caramel & double cream
- Prune burnt butter and dark rum trifle
- Treacle tart with vanilla bean ice cream

\*\*Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.\*\*