

Let's Eat

To Graze... \$27

- Clarendon antipasto board - Grilled asparagus, arancini, brie, olives, meats with sourdough crispbread
- Ploughman's - Smokey ham, house pork pie, Tas pickled onion, cheddar & sourdough
- Sourdough & Butter \$10

Fromage for Two \$50

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

Under the Lid... \$25

- Fish curry pie, Tas salmon, prawns, white fish with buttered herb sourdough crumb
 - Free range chicken, Scottsdale bacon & leek topped with house made puff pastry
- All pies served with garden salad. Add chips \$3 add sauce \$2

A bit on the side... \$12

- Veggie patch greens gf* df*
- Chips gfa* sauce \$2
- Little green salad gf* df*
- Sautéed Mr Brown and Town mushrooms gf* df*

Between Bread... \$25

- 12 hour slow cooked Pulled Pork Burger, summer slaw, chipotle mayo, potato bun & chips gfa* dfa*
- Beetroot caraway & fetta burger, dill mayo, lettuce, cucumber pickles, potato bun & chips

Veg Out..

- Sumac Roasted Pumpkin, ancient grains, herb labneh, pomegranate, seeds gf* vegan option \$27
- Artisan sourdough open sandwich, hummus, greens, roasted fennel, pumpkin, romesco, Mr Brown and Towns mushroom vegan \$25

Swimmingly Good...

- Beer battered Tasmanian fish & chips, salad, tartare \$29.50
- Barilla Bay Oysters 1/2 doz, 3 natural, 3 Kilpatrick gf* \$20
- Artisan sourdough open sandwich, cold smoked Taylors Bay Salmon, avocado, creme fraiche, caper berry dfa* \$25
- Bowl of Spring Bay mussels, tomato, garlic, Sweet Wheat sourdough gfa* \$28

Pub Fare...

- Slow cooked Tas Lamb flatbread, tzatziki, tomato, lettuce, cucumber, chips \$25
- Grilled free range chicken breast with feta, prosciutto, basil and romesco gf* \$ 32
- Medium rare eye fillet, pinot jus, Mr Brown and Town mushrooms, wilted spinach \$45

Dessert...\$16

- Fromage plate, two cheeses, quince paste, candied walnuts, lavosh
- Warm chocolate brownie with raspberry sorbet
- Vanilla bean panna cotta, orange and rhubarb compote, almond wafer
- Clarendon Westhaven creamy yoghurt and white chocolate brulee with passionfruit coulis gf*

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.