



GRAZING BOARDS

ANTIPASTO BOARD \$28

Cured meats, house made terrine, arancini, Tasmanian brie, olives & sourdough *GFA

PLOUGHMAN'S \$28

Ham, free range egg, Tasmanian pickled onion, house made chutney,
cheddar & sourdough *GFA

FROMAGE FOR TWO \$55

Four Tassie cheese's, quince paste, fruit, nuts, arancini, sourdough & house made crackers *V

Sweet wheat sourdough & cultured Butter \$10

Garlic & parmesan sourdough \$10

VEG OUT

Beetroot, carraway & feta burger, dill mayo, lettuce & cucumber on a potato bun \$26

Seasonal roast vegetable tart with Romesco, sunflower seeds & puffed quinoa \$25 *V

Italian style baked thyme and cheesy Portobello mushrooms with sourdough crumb \$25*V



PUB FARE

Fragrant Kinlet Lamb Curry with Coriander, Basmati Rice, Yoghurt & Papadum \$35 *gfa*dfa

Classic beef burger with dill pickle chutney & bacon and chips \$28

300gm Cape Grim Porterhouse, Med/Rare, cos spring salad & chips \$45 gf* df*

Slow cooked pork belly, coriander chili and red onion salad with sesame mayo \$28 df*

FISHY BUSINESS

Freshly battered Tasmanian fish & chips with garden salad \$30

Tasmanian scallop & fish phyllo pie, tartare & garden salad \$28

Crisp skin Tasmanian salmon with salsa verde, rocket & cherry tomatoes \$32

A BIT ON THE SIDE

Clarendon garden salad \$12

Bowl of seasonal green vegetables \$12

Bucket of chips \$12

DESSERT

Fromage plate - two cheeses, quince paste, candied walnuts & lavosh \$16 *gfa

Chocolate cheesecake with cream \$16

Vanilla bean panna cotta with honey, rosemary, rhubarb & almond wafer \$16