

SHARED MEALS BETWEEN PEOPLE
\$5 SURCHARGE



CLARENDON ARMS

ONE BILL PER TABLE WOULD BE
APPRECIATED
10% SURCHARGE ON SUNDAYS AND
15% ON PUBLIC HOLIDAYS

WARM UP

- Sweet Wheat sourdough & butter \$10
- Sweet Wheat garlic & parmesan sourdough \$12
- Barilla Bay oysters - Natural 1/2 Doz, Doz \$23/\$45
Kilpatrick 1/2 Doz, Doz \$25/\$49
- House made gnocchi with fresh cherry tomatoes and basil *v \$18

A BIT ON THE SIDE

- Duck fat potatoes \$12
- Clarendon garden salad \$12
- Steamed seasonal green vegetables *gf *df \$12

SETTLE IN

- Roasted vegetable pie, sourdough crumb topping, side salad \$30
- Classic French style Spring Bay mussels with Broad Arrow pinot gris, garlic, parsley, sourdough, chips, aioli *df \$40
- Pan fried Barramundi fillet with pomegranate sumac salsa and sauteed garlic kale & couscous *df \$45
- Grilled pork cutlets, roasted sweet potato, radish salad, pork jus *gf *df \$42
- Tasmanian eye fillet (med/rare) layered potatoes, asparagus, horseradish cream and jus *gf *df \$54
- Wagyu rump (med/rare), duck fat potatoes, broccolini, chimichurri *gf *df \$54

SWEET TOOTH

- Gold dusted Lindt chocolate panna cotta \$19
- Ricotta & lemon tart, vanilla bean ice cream \$18
- Vegan coconut ice cream or vanilla bean ice cream, fresh berries, coulis \$16
- Fromage plate, two cheeses, quince paste, candied walnuts, lavosh *gfa \$16

OUR PRICES REFLECT FRESH HOUSE-MADE MEALS, LOCALLY SOURCED PRODUCE, PREMIUM TASMANIAN DRINKS, SUNDAY LIVE MUSIC AND OUR HERITAGE PUB ATMOSPHERE.