

A SHARED MEALS BETWEEN 2 PEOPLE
\$5 SURCHARGE



CLARENDON ARMS

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

GRAZING BOARDS

CLARENDON COUNTRY PLOUGHMAN'S

Roast beef, leg ham, piccalilli, cheddar cheese, pickled onion, Scotch egg, apple, grain sourdough & butter \$35

ANTIPASTO CHARCUTERIE & CHEESE

Cured meats, pork terrine, Tasmanian brie, roasted vegetable arancini roasted, fennel & capsicum, olives & Sweet Wheat sourdough bread \$35 *gfa

FROMAGE FOR TWO

Tasmanian cheeses, quince paste, fruit, arancini, sourdough & crackers \$65 *gfa

FISHY BUSINESS

Barilla Bay oysters - Natural ½ Dozen \$30, 1 Dozen \$55
or Kilpatrick ½ Dozen \$36, 1 Dozen \$60

Classic French style Spring Bay mussels with Broad Arrow pinot gris, garlic, parsley, sourdough, chips, aioli \$40

Pan fried barramundi fillet, pomegranate, sumac salsa, sauteed garlic kale, couscous \$45 *df

Fritto Misto - Fried calamari, Tasmanian scallops, flathead, chips, salad \$39

PUB FARE

Wagyu beef burger, bacon, cheese, tomato, pickles, chips *gfa \$32

Crispy chicken schnitzel with classic Caesar salad topping \$35

"New York Style" Turkish Roll, corned beef, Persian fetta, spinach, cucumber pickles, tomato and pesto \$29

Tasmanian porterhouse (med/rare), pepper sauce, cos summer side salad, chips *gf *df \$49

VEG OUT

Beetroot, carraway, feta burger, dill mayo, lettuce, cucumber, potato bun, side salad \$30 *gfa

Roasted vegetable pie, sourdough crumb topping, side salad \$29

SIDES

Sweet Wheat sourdough & butter \$10

Sweet Wheat garlic & parmesan sourdough \$12

Bowl of seasonal green vegetable \$12

Clarendon garden salad \$12

Bucket of chips \$12

***(Chips are not GF. Any dishes with chips on menu, GF option will have salad instead)*

(Sauce- Aioli, tomato, BBQ, mayo, chutney)

SWEET TOOTH

Raspberry panna cotta, rhubarb compote, almond wafer \$16

Lemon and ricotta tart, vanilla bean ice cream \$16

Vegan coconut ice cream or vanilla bean ice cream, fresh berries, coulis \$16

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

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