

STARTERS

Crusty cob loaf, wild herb & roasted garlic butter/bush tomato chutney
\$9.00

Soup of the day with hot crusty bread
\$8.50

Tasmanian chilli jam scallops w Asian greens
E \$14.90 M \$22.90

Vegetarian spring rolls w lime & honey soy dipping sauce
E \$13.90 M \$19.90

Salt & Pepper Squid w spicy plum sauce
E \$11.90 M \$21.90

Tassie beef salad w coriander, lime, lemongrass and palm sugar
E \$11.50 M \$22.90

MAINS

Sharman's 300gr Scotch fillet steak w béarnaise sauce, chips & salad
\$28.50

Pine Lodge crusted lamb chops w mountain pepper berry, roasted herbs,
fries and tossed green salad.
\$26.90

Curry of the day served w rice, yoghurt, chutney & rotti bread
\$18.50

Grilled Flathead dusted in lemon myrtle w salad, fries & lime/passion fruit mayo
\$24.90

Gazza's Sri Lankan inspired garlic prawns stack
\$26.90

SIDES

Bowl of fries \$4.50 Green tossed Salad \$7.50

KIDS MEALS

Steak & Chips \$8.50 Spring Rolls & Chips \$8.50 Nuggets & Chips \$7.50

At Tannin we use fresh local produce, Our eggs and pepper berries come from Waratah (West Coast), Red meat from Sharman's butchers in Wivenhoe (North West Coast), they run their own herds at their Pine lodge farm at Stowport. Poultry comes from down Sassafras way, F&V are from Houston's farm in the Derwent Valley, Dried herbs and spices come from IAF (Indigenous Australian Foods) and are sourced in Central Australia, Arnhem land and the wet tropics in Far North Queensland.

We are currently looking into sourcing bush foods from the Tarkine region. Our cooking oil is Cholesterol free, Halal certified and low in saturated fats and is made from the thin brown layer in rice between the outer husk and rice kernel. Due to our remoteness and solar powered kitchen, some items from time to time may not be available and your meals could take a while, please be patient as we try to supply the freshest local products cooked with

LOVE.