

## ~ TAPAS ~

**house mixed hot marinated olives[vegan]** 9

**beer battered chips**

w/ home-made truffle aioli 8

**hand-cut sweet potato chips**

w/ house chilli compote 9.5

**garlic & fresh herbs bread[v] [3 pieces]** 6.5

**mini bruschettas**

\* fresh tomato & herbs[vegan] 6.5

\* sauteed mushrooms & crumbed feta[v] 7.5

**garlic prawns hot pot[gf] (#)**

w/ fresh herbs, lemon & extra virgin olive oil 14

**salt & pepper squid (#)**

in devil's flour w/ home made truffle aioli 14

**house cured tasmanian salmon[gf] (#)**

sashimi-style salmon fillet served w/ apple & pear remoulade & house chilli compote 16

**beer of the month battered king prawns [4pcs] (#)**

w/ house paprika aioli 14

**moroccan chicken skewers [4pieces] (#)**

served w/ home made tzatziki 14 extra skewer +4

**rustic crumbed cheese [5pieces] (#)**

w/ fresh tomato, herbs, house chilli chutney & house crushed 14

**9 hours slow-cooked lamb shank**

w/ gremolata sauce & char-grilled bread 18

**antipasto board**

smoky chorizo, roast ham leg, mix pickled veggies, crumbed feta cheese, mixed marinated olives, seasonal dips & char-grilled bread

**mini**[serves 1] **(#)** 14 **grande**[serves 3] 28

## ~ BURGERS ~

(all burgers are served w/ sweet potato chips)

**SHNITZY BURGER**

crumbed chicken breast, iceberg lettuce, tomato, melted swiss cheese, onion & home-made truffle aioli 17

**CHAR-GRILLED STEAK BURGER**

char-grilled grain fed rump, fresh tomato, baby spinach, melted swiss cheese, caramelised onion, in-house feta cheese aioli & home-made chilli relish 18

**BATTERED FISH**

crispy beer-battered dory fillet, lettuce, melted tasty cheese, pickles & home-made tangy tartare sauce 17

**VEGGIE VEGGIE [v]**

crunchy haloumi cheese, fresh tomato, grilled, pumpkin, iceberg lettuce, beetroot slaw, chilli relish, & home-made paprika aioli 16

## ~ TO FINISH ~

**rustic bread & butter pudding**

served w/ home made belgium chocolate sauce & vanilla ice cream 10

**belgium waffles**

w/ canadian maple syrup & vanilla ice cream 9.5

**blacksmith orange and almond cake[gf]**

served w/ vanilla ice cream 10

**affogato autentico**

vanilla ice cream & toby's estate espresso 6

add your choice of liqueur:

kahlua, baileys, frangelico, sambuca +7

-for other spirits shelf prices apply-

# BLACKSMITH

~ AT NIGHT ~

## ~ MAINS ~

**PASTAS**

(available w/ house potato gnocchi or linguine [veg])

\* **boscaiola** - w/ sauteed mushrooms, crispy bacon cream sauce & parmesan cheese 16

\* **lamb ragu** - w/ slow cooked lamb shoulder, fresh tomato, spinach & sauteed mushrooms 19

\* **gamberi** - w/ chilli prawns, lemon, ev olive oil & baby spinach 19

**char-grilled chicken breast**

w/ avocado & garlic cream sauce

served w/ beer battered chips & mixed green salad 22

**chicken schnitzel**

w/ beer battered chips, mixed green salad & home-made truffle aioli 18

**beer of the month battered fish**

battered dory fillets w/ beer battered potato chips & house tartare sauce 17

**blacksmith steak**

w/ seasonal veggies & sweet potato chips 22

add mushroom/pepper sauce +2.5

add char-grilled prawns +6

## ~ KIDS ~

**under 11yo**

choice of chips or salad.

served w/ free vanilla ice-cream. add topping +1

**minute steak** 12

**grilled chicken** 12

**battered fish** 12

**chicken nuggets** 12