

BURGERS

**ALL BURGERS SERVED WITH CHIPS*

CHARLES BURGER –Double all-beef patty, crispy bacon, gruyere cheese, pickles, red onion, American mustard, tomato sauce, brioche bun **\$18**

CHICKEN BURGER - marinated chicken tenderloins, Asian slaw, chilli jam, brioche bun **\$16**

OPEN STEAK SANDWICH – Tasmanian grass-fed beef, thick cut bread, free-range egg, crispy bacon, shredded lettuce, tomato, tasty cheese, BBQ sauce, mayo **\$18**

BIG BALFOUR BURGER – 200g all-beef patty, shredded lettuce, tomato, beetroot, tasty cheese, crispy bacon, free-range egg, secret burger sauce, brioche bun **\$20**

FISH BURGER – Local-caught market beer battered fish, shredded lettuce, tomato, house-made tartare, brioche bun **\$16**

PULLED PORK BURGER – Pulled pork in our secret blend of herbs & spices, crunchy slaw, chipotle mayo **\$18**

SOFT TACO'S (3) – Tasmanian pulled pork, sweet corn salsa, spicy slaw, crispy pork skin **\$15**

SIDES

BEER BATTERED CHIPS – tomato sauce **\$7.5 (GF/V)**

SWEET POTATO FRIES - rosemary salt, aioli **\$7.5 (GF/V)**

ARANCINI – (6) ask for today's flavour, dipping sauce **\$12**

MARINATED WINGS 500g **\$11** – 1kg **\$20 (GF)**

- Hot Sauce, Sticky Honey Soy, Smoky BBQ

COLESLAW **\$2.50 (GF/V)**

GARDEN SALAD **\$5.50 (GF/V)**

SAUCES – all made on premise \$2.50

*Mushroom *Pepper *Jus *Gravy

MAIN FARE

CHICKEN PARMA –Whole butterflied chicken breast, house-made Napoli sauce, champagne ham, 3 cheeses blend, beer battered chips & side salad **\$25**

FISH & CHIPS – Local caught market fish; choose Boag's XXX Ale beer battered or lemon pepper grilled (GF), house-made tartare, beer battered chips & side salad **\$25**

PORTERHOUSE STEAK – 300g Prime Tasmanian beef cooked to your liking, served with choice of steamed vegetable medley & creamy mash or beer battered chips & salad **\$30 (GF)**

PORK BELLY – locally sourced, braised in cider & fennel, served with smashed sweet potato, steamed greens & jus **\$26 (GF)**

CHICKEN SALTIMBOCCA – Tender chicken breast wrapped in Prosciutto & sage, steamed greens, parsnip puree & creamy chardonnay sauce **\$25 (GF)**

VEGETARIAN RISOTTO – Roasted pumpkin, mushrooms, garden peas & parmesan cheese **\$20 (GF/V)**

SZECHUAN SALT & PEPPER CALAMARI – Flash fried, Asian inspired salad & dressing **\$20**

LAMB RAGU – slowed cooked lamb shoulder, rich tomato & herb sauce, fettucine **\$22**

DESSERTS

FIRST DESSERT – description of the dessert & price

SECOND DESSERT - description of the dessert & price

THIRD DESSERT - description of the dessert & price

****GF – Gluten Free option available**

***V – Vegetarian**

Please be aware we can do 'as well as' for an additional fee – not instead of.