STARTERS

Warm Cob Loaf (Large) Choice of Carlic Butter/ Bush Tomato/ Balsamic & Olive Oil			\$6.50	
Warm Cob Loaf (Small) Choice of Carlic Butter/ Bush Tomato/ Balsamic & Olive Oil				\$4.00
Bruschetta Grilled ciabatta bread with tomato, basil and &panish onion				\$10.50
Smoked Salmon Bruschetta Grilled ciabatta bread with tomato, basil, Spanish onion and smoked salmon				\$12.90
Dip Platter Trio of dips served with Turkish bread				\$6.90
Country Style Soup of the Day Chef's special of the day				\$6.90
Seasoned Potato Wedges Served with sweet chilli sauce and sour cream				\$8.50
Pâté Maison Chicken liver pate served with Melba toast, olives and dill cucumbers				\$12.90
* Salt and Pepper Calamari Market fresh squid dusted with house spices served on salad and drizzled with sweet chilli dressing				\$14.90
Antipasto Platter to Share Salami, prosciutto, salmon, cheese, dip, olives, tomatoes, dill cucumber and toast			\$17.50	
Fresh Tasmanian Oysters				
Natural - Served with lemon wedges			½ Dozen Dozen	\$13.00 \$19.50
Kilpatrick Oysters cooked with Worcestershire sauce and bacon until crispy 1/2 Dozen Dozen				\$15.00 \$23.00
Bloody Mary Shooters Vodka, tomato juice and Worcestershire sauce served in a shot glass with an oyster				\$2.20 each
Side Dishes Steamed Vegetables Bowl of Chips	\$5.00 \$6.00	Mashed Potato Garden Salad	\$5.00 \$5.00	

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Chicken Caesar Salad Crispy bacon, poached egg, chicken pieces, anchovies and croutons tossed in a creamy anchovy dressing with cos lettuce	\$17.90	
Thai Drawn Salad Marinated prawns with a sweet chilli soy sauce served with Jasmine Rice and salad	\$17.90	
Satay Chicken Salad Chicken tenderloin with a spicy peanut sauce, jasmine rice and salad	\$17.50	
PASTAS AND RISOTTOS		
Garlic Prawn Linguini Prawns and garlic tossed in a white wine butter sauce	\$19.90	
Penne Chicken Carbonara Λ cream based sauce with chicken, garlic, bacon, egg and parmesan cheese	\$18.90	
Penne Calabrese Penne pasta with salami, onion, capsicum, mushrooms, olives, chilli and Napoli sauce	\$18.90	
* Poasted Vegetable and Spinach Risotto Served with parmesan shavings	\$18.90	
Prawn and Chicken Disotto Prawns and chicken with a creamy Napoli sauce and Arborio rice	\$19.90	

OLD FAVOURITES

Gamekeepers Beef & Guinness Pie Served with bacon mash and seasonal vegetables	\$23.90
Solve oven roasted with herbs and red wine, served with potato mash and roasted root vegetables	\$25.90
Beer Batter Fish and Chips Fresh fish in crispy batter, with chips, salad and tartare	\$25.90
Keepers Chicken Breast Oven baked chicken breast in a creamy Napoli and bacon sauce	\$25.90
* Salt and Pepper Calamari Market fresh squid dusted with house spices served on salad and drizzled with sweet chilli dressing	\$22.90
House-Cooked Corned Beef On roasted root vegetables, potato mash and a creamy seeded mustard sauce	\$23.90
Oven Baked Duck Breast Served with a zucchini and corn fritter, braised cabbage and redcurrant jus	\$29.90
Kangaroo Fillet With macadamia nuts, bush chutney jus served with mash potato and seasonal vegetables	\$28.90

MAIN&

Grilled Market Fresh Fish of the Day Ask your friendly wait staff for today's fish special	Р.О.Л.
* Baked Atlantic Salmon Served on pumpkin mash and spinach, with a fresh chunky salsa	\$26.90
* Carlic Prawns Served on jasmine rice and tossed in a creamy garlic sauce	
The Secret Seafood Platter A combination of prawn skewer, king prawns, salt and pepper squid, oysters and battered fish fillets served with chips and garden salad	\$31.00
Chicken Prosciutto Chicken breast wrapped in prosciutto served on green beans and potato rosti and topped with avocado, and hollandaise sauce	\$27.90
Thai Green Curry Served with jasmine rice and salad Vegetable - \$19.50 Chicken - \$22.50 Seafood - \$25.50	
Veal Scallopine Tender pieces of baby veal with a creamy mushroom, white wine and garlic sauce	\$27.50
Add a skewer of grilled prawns to any main meal	\$4.50
M&A GRADE STEAK&	
Steak Kilpatrick Rump steak with a Kilpatrick sauce served with chips and salad or potato mash and vegetables	\$27.90
Grass Fed Rib Eye [400 gram] Grass Fed Porterhouse [350 gram] Served with chips and salad OR potato mash and vegetables	\$33.50 \$29.90
Fillet Mignon Prime Eye fillet wrapped in bacon and served on garlic potato rosti,	\$31.90
With your choice of red wine demi, mushroom sauce, pepper sauce or garlic butter (a gluten free sauce can be made on request)	

DE&&ERT

Selection of Cakes on Display

Choose from delicious cheesecakes, lemon flan, chocolate cakes and more			\$7.50
House made Sticky Date Pudding Served warm with house made butterscotch sauce and freshly whipped cream			\$7.50
Chocolate Mousse			\$6.00
Trio of Ice Cream with hot fudge			\$7.00
Gluten Free Warm Dudding			\$7.50
Pancakes With hot chocolate fudge sauce, vanilla ice cream and freshly whipped cream OR With fresh strawberries, mixed berry coulis, cream and ice cream			\$7.50
Devonshire Tea House made scones with jam, cream and your choice of tea or coffee			\$7.00
Cheese Platter A variety of cheese's served with crackers with a glass of port			\$10.00 \$14.00
Dessert Wines	G4	D 444	
The Cure Fortified Pinot Noir d'Arenberg Stump Jack Sticky Chardonnay	Glass \$7.50 \$6.00	Bottle \$29.00 \$21.00	

Coffee - All \$3.20

Available with decaf coffee Skinny, full cream or soy milk

Café Latte
Cappuccino
Flat White
Long Black
Short Black
Long Macchiato
Short Macchiato

Hot Chocolate with marshmallows \$4.00

T2 Teas - All \$3.00

English Breakfast
Earl Grey
Peppermint
Chamomile
Green Tea
Irish Breakfast
Infusion tea selection

Liqueur Coffees - All \$9.00

Irish - Jamieson Whiskey

Roman - Galliano

Jamaican - Rum & Tia Maria

Mexican - Kahlua

Highlander - Drambuie & Kahlua

Café Royale - Baileys

Affegatto - Your choice of liquor served with vanilla ice cream and a shot of espresso coffee

Ports and Muscats

St. Anne's House Port	\$4.00
Para Barossa / Bullers Port	\$6.00
Galway Pipe Port	\$7.50
Morris / Bailey's Muscat	\$7.00