

Let's Eat

Nibble... \$25

Clarendon Grazing Board...for ONE

Cured meats, cheeses, olives, cheese arancini sourdough bread (gf bread available)

Garden grazing board...for ONE

Butter bean hummus, roasted and grilled vegetables, charred beetroot, pickled carrot, labne, smoked almond cream, olives & house made flatbread

Ploughman's...for ONE

hand carved Scottsdale leg ham, red wax cheddar, Clarendon cucumber dill pickle, house made pork pie, bread.

Fromage grazing board...For TWO \$50

Tasmanian artisan cheeses, dried/fresh fruits, quince paste, lavosh, butter, sour dough, roasted/candied walnuts

Between Bread \$25

burgers & sandwiches

- Beetroot caraway fetta burger, dill mayo,

cucumber pickles, sweet potato crisps

- Clarendon Beef Burger

Tomato, cheese, cucumber pickle, lettuce, fat chips

Under the Lid \$21

Housemade pies

- 'Haggerstone' Beef and local ale

- Free range Chicken, leek, Scottsdale bacon

- Lux seafood pie, scallop and white fish

Turn over...



Hungry?

Let's Eat continued...

\$15

- Potato and leek soup with garlic bread \$18
- Fresh Beer battered Tasmanian 'Gummy' with fat chips and house made tartare \$29.50
- Free range crumbed chicken breast, Napoli, Scottsdale ham, mozzarella (in other words a 'Parmi') \$29
- Slow cooked 'Scottsdale' pork belly, kale, apple, mint slaw, crab apple \$28
- 'Vegan bowl' grain salad, pumpkin wedge, beetroot \$25 hummus, pickle, smoked almond cream, spicy dressing
- Caesar Salad, free range chicken, cos, Scottsdale bacon, anchovy, Parmesan, poached egg \$24
- Vietnamese beef curry, rice \$25
- Sticky Asian pork tacos with slaw \$26
- Filet Mignon (med rare) with Paris mash, grilled portobello mushroom, sauce bordelaise \$39
- Salmon and dill filo pie \$25
- Toasted Club sandwich, Nichols chicken, Scottsdale bacon, tomato, lettuce with chips \$22

A bit on the side... \$8

- Veggie patch greens, Fat chips, Little green salad

Go on indulge

- Fromage plate
two cheeses, quince paste, candied walnuts, lavosh.
- Raspberry panna cotta with berry and ginger dust
- Lindt chocolate cheesecake, salted caramel, berry fool
- Caramelised apple crumble with creme anglaise
- Bourbon and raisin pudding with butterscotch sauce

Sundays Only!! \$28

Today's roast- Roast Pork, seasonal vegetables, roasted potatoes & Carrots, gravy (Not GF)

Let's Eat

Warm up...

Warm marinated olives, garlic bread \$10.00

Cheese stuffed Arancini, aioli \$15

Charcuterie Board \$16

Salt/Pepper squid, garlic, parsley, chilli \$16

Baked Tasmanian oysters with parmesan, garlic, chive sour dough crumb \$18.00

Settle in...

Filet Mignon (med rare) with Paris mash, grilled portobello mushroom, sauce bordelaise \$39

Crispy skinned salmon, spiced glaze, fried leek, coconut black rice \$29

Grilled layered vegetables, romesco, herb salad \$26

Wild mushroom and parmesan pappardelle with truffle oil \$29

Slow roasted pork belly with apple, mint and kale slaw, crab apple and jus \$32

A bit on the side... \$8

Veggie patch greens, Fat chips,

Little green salad

Go on indulge \$15

- Fromage plate, two cheeses, quince paste, candied walnuts, lavosh.
- Lemon curd tart
- Raspberry pannacotta with berry and ginger dust
- Bourbon and Raisin pudding with butterscotch sauce and vanilla ice cream
- Clarendon's caramelised apple crumble with creme anglaise

