
Get things started.

Warm Ciabatta	14
– Balsamic and Olive Oil	
– Garlic and Herb	
Baked Gnocchi Arrabbiata (GF)(V)(VGO)	22
House made gnocchi baked in a spicy arrabbiata sauce topped with melted Parmigiano-Reggiano	
Gamberi alla Busara (GF)(DF)	22
Sautéed garlic prawns in a light napolitana sauce served with crusty garlic ciabatta	
Seafood Chowder (GFO)	24
Selection of local seasonal seafood in a creamy house made broth	
Brisket Croquettes (DF)	20
Cape Grim Beef Brisket slow cooked for 14-hours in a house BBQ marinade topped with lime aioli	

Sides.

Beer Battered Fries	9.5
Sweet Potato Fries	9.5
Wedges with sweet chilli	10.5
Sautéed Greens	9.5
Garden Salad	9.5
Loaded Fries (GF)	18
– Pulled BBQ brisket with jalapeño mayo and cheese	
– Smokey jackfruit carinatas with chipotle mayo (VG)	

Mains.

Pumpkin Quinoa (GF)(VG)(DF)	36
Seasonal woodfired vegetable and quinoa salad topped with Dukkah crusted roast pumpkin served with harissa mayo and toasted pepita seeds	
Pan Seared Gummy (GF)	38
Local gummy shark served with potato gratin and seasonal greens topped with a burnt butter and lemon drizzle	
Chicken Marsala (GFO)	36
Chicken thighs deglazed in a rich creamy mushroom and marsala sauce served with garlic green beans and new potatoes topped with crispy pancetta	
Shank de Lamb (GF)(DF)	45
24-hour slow cooked Black River Lamb on a bed of smashed potatoes and sautéed brussels served with cauliflower puree and red wine jus	
Cape Grim 600g T-Bone (GF)	54
Flame grilled served with pea puree, roasted rosemary and garlic potatoes, Blue Hill's honey glazed seasonal veg topped with miso butter	

