

TAPAS / SMALL PLATES

Garlic + cheese bread	14	Slow cooked pork ribs w/ orange + bbq sauce	18
Stone baked bread w/ Nullamunjie olive oil	10	Feta + Olive Salad w/ tomato, cucumber + capsicum	16
Warm Brie + crostini w/ Raymond Island Honey	18	Zuccato giant olives	9
Seared Bass Strait scallops w/ bacon, tomato + garlic	18	Pan fried prawns cooked w/ olive oil, garlic + chilli	18

MAIN MEALS

tossed in garlic, san marzano tomato + chilli

Fish + chips	32	8 hour Forge Creek Lamb	41
in beer batter w/ tartare slaw + lemon		braised in red wine, w/potatoes and	
•		vegetables	

Peppercrust Chicken Spaghetti w/ seafood iw/roast vegetables, tomato + potatoes, mussels, scallops, prawns + market seafood finished w/ herb and lemon tzatziki

Scallops + Prawns	41	Spaghetti Puttanesca	32
Bass strait scallops + prawns, lemon, olive oil, chilli + raymond island honey w/ rice		pasta w/ san marzano tomato, olives, spinach, garlic, chilli + olive oil w/ parm	nesan

Grilled fish of the day	34	Citrus salad w/ falafel 26
w/ potatoes + seasonal vegetables	0-1	mesclun leaf, olives, onion, cucumber, falafel, tomato, pepitas, tzatziki, orange + feta

Tasmanian Salmon	40	Mushroom + Fennel Pilaf	32
Baked Salmon on a salad of tomato,	ollives +	Basmati rice w/ mushroom, roasted fen	ınel,
mesclun Leaf w/ hollandaise		tomato,, capsicum, spinach + thyme	

- HOUSE SPECIALS -

36 **House Chowder**

local seafood blended w/ shallots, fennel + cream w/ garlic, herbs + Stone baked bread

47 **Premium Scotch Fillet**

36

300g grass fed local Black Angus w/ potatoes, veg + bearnaise sauce

Whilst we are happy to divide bills equally, we don't split them individually.

We are happy to accommodate dietary requirements, but trace elements of allergens may be present The decision to consume any dish rests with the customer.

15% Surcharge applies on public holidays. This enables us to open and pay our staff fair wages. Thank you.