



Mains

OSSO BUCO

Slow Braised Tasmanian Beef Shin in a rich red wine and tomato sauce.
Garnished with Gremolata. Resting on a creamy polenta.

\$42.00

TASMANIAN LAMB BACK STRAP

Marinated in fresh garlic and rosemary. Char grilled with fresh greens and potato puree
with a drizzle of demi glaze. gf

\$ 47.00

INGLIS RIVER FARM SHOPPE RIB EYE STEAK

Char grilled Tasmanian grass fed Rib Eye served with Italian roast potatoes and seasonal
vegetables with your choice of Mushrooms or Pepper Jus.

\$ 59.00

DUCK AL' ORANGE

Twice cooked half duck, drizzled with orange glaze, served with potato puree' and fresh greens

\$45.00 g/f

CHICKEN PARMIGIANA

Panko crumbed Tasmanian Chicken Breast topped with double smoked ham, Napoli sauce
and Mozzarella Cheese. Finished with stracciatella cheese. Served with Italian roast potatoes.

\$ 35.00