

Breads &

Starters

WOOD FIRED GARLIC FOCACCIA
Freshly baked Focaccia bread, olive oil and fresh garlic. v vg
\$ 12.00

WOOD FIRED HERB FOCACCIA

Freshly baked Focaccia bread, freshly chopped herbs and olive oil. v vg \$ 12.00

WOOD FIRED BRUSCHETTA

Freshly baked Focaccia bread topped with Roma tomatoes, red onion, fresh basil, and drizzled with olive oil and balsamic reduction. v vg
\$ 19.00

MARINATED OLIVES

Wood fired olives marinated in fennel seeds, orange zest and red chili flakes.

Accompanied with freshly baked Focaccia bread. v vg.

\$ 19.00

BEEF CARPACCIO

Thinly sliced Cape Grim Eye Fillet with slivers of fresh garlic, lemon juice, olive oil, shaved fennel and a horseradish crème fraîche foam. gf
\$26.00

CHILLI MUSSELS

Local Tasmanian blue lip mussels steamed in white wine, fresh garlic, chili and tomato served with focaccia bread.
\$ 26.00

RANNOCH TASMANIAN QUAIL

Pan seared butterflied quail, marinated in fresh herbs served on Juliene vegetables and Jus' $\frac{\text{and Jus'}}{\$ \ 24.50 \ \text{g/f}} \frac{\text{d/f}}{\$}$

TASMANIAN TARKINE OYSTERS Shucked to order

Natural 1/2 doz \$ 25.00 doz \$ 45.00 g/f

Kilpatrick 1/2 doz \$.27.00 doz \$ 48.00 g/f