



HAZARDS BAR & LOUNGE

STARTERS

OLIVES House marinated olives (gf, df, v)	10
MUSHROOMS Grilled exotic mushrooms, smoked vegan mayo (gf, v)	14
FRIES Tasman sea salt, aioli (gf, df)	14
SOUP OF THE DAY Toasted sourdough (V)	15
SAUTEED STANLEY OCTOPUS Basil Pesto, leaf salad (gf)	18
HALF DOZEN MELSHELL OYSTERS Natural or Kilpatrick (gf, df)	28

SOMETHING MORE SUBSTANTIAL

CUMIN ROASTED PUMPKIN Quinoa, beetroot, toasted seeds, Salsa Verde (V, gf)	24
BEER BATTERED FLAKE Leaf salad, fries, lemon, tartare sauce (df)	28
PUMPKIN RAVIOLI Caramelised onions, rocket, macadamia, sage butter (V)	28
200g KING ISLAND PORTERHOUSE Broccolini, dutch carrot, new potato, chimichurri (gf, df)	36
PAN FRIED FISH OF THE DAY New potatoes, greens, cider sauce (gf)	Market Price

LODGE BURGERS

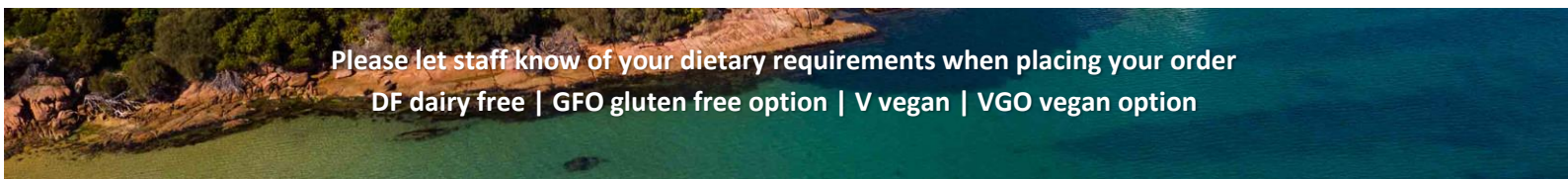
All burgers are served with chips

VEGAN Kale, beetroot, tomato, Salsa Verde (V, gfo)	23
TASMANIAN BEEF Mixed lettuce, tomato, house pickles, cheese, secret sauce (gfo)	24
BEER BATTERED FISH BURGER Mixed lettuce, tomato, tartare	24

DESSERT

ICE CREAM AND SORBET

Selection of any two, please ask our staff regarding flavour options	12
CHOCOLATE BROWNIE Macadamia, pistachio, pecan, cashew, fresh cream, chocolate & caramel sauce	14
TASMANIAN APPLE CRUMBLE Vanilla ice cream (gf)	18
TASMANIAN CHEESE PLATE DUO Dried fruit, crackers, walnuts (gfo)	26



Please let staff know of your dietary requirements when placing your order
DF dairy free | GFO gluten free option | V vegan | VGO vegan option