

snack menu

available 11am – 9.30pm

freshly shucked tasmanian oysters (each) choice of natural, kilpatrick, chilli & lime vinaigrette	\$5
garlic bread (v)	\$15
tomato bruschetta tomato, onion, buffalo mozzarella, oregano, sourdough	\$17
fried tasmanian atlantic salmon bites cradle mountain pepperberry, buttermilk, teriyaki sauce, sesame seeds	\$19
croquettes tasmanian rainbow trout, (2 per serve) mashed potato, native herbs, remoulade sauce	\$16
warmed citrus & fennel tasmanian marinated olives lemon myrtle, saltbush, fennel seeds, sesame oil (gf, df, ve)	\$18
tempura mushrooms local mushrooms coated in a light tempura batter, pesto dressing (v)	\$16
sliders	
crumbed Tasmanian fish, crunchy coleslaw	2 for \$20
slow cooked pulled beef brisket, crunchy coleslaw	3 for \$29
mushrooms, lightly coated, crunchy coleslaw	each \$12
chips, tasmanian sea salt flakes, aioli	\$13

(gf) gluten free | (gfo) gluten free option available | (v) vegetarian | (df) dairy free | (ve) vegan

15% surcharge will apply on public holidays