



HAZARDS BAR & LOUNGE

Available from 10am – 4:30pm

BAR SNACKS

OLIVES House marinated olives (<i>gf, df, v</i>)	10
MUSHROOMS Grilled exotic mushrooms, smoked vegan mayo (<i>gf, v</i>)	14
FRIES Tasman sea salt, aioli (<i>gf, df</i>)	14

STARTERS

SOUP OF THE DAY Toasted sour dough (<i>v</i>)	15
HALF DOZEN MELSHELL OYSTERS Natural or Kilpatrick (<i>gf, df</i>)	28

SOMETHING MORE SUBSTANTIAL

200g KING ISLAND PORTERHOUSE Broccolini, baby carrot, new potato, chimichurri (<i>gf, df</i>)	36
CUMIN ROASTED PUMPKIN Quinoa, beetroot, toasted seeds, Salsa Verde (<i>v, gf</i>)	24
PAN FRIED FISH OF THE DAY New potatoes, greens, cider sauce (<i>gf</i>)	Market Price
BATTERED FLAKE Leaf salad, chips, lemon, tartare sauce	28

LODGE BURGERS

All burgers are served with chips

TASMANIAN BEEF Lettuce, tomato, house pickles, cheese, secret sauce (<i>gfo</i>)	24
VEGAN Kale, beetroot, tomato, Salsa Verde (<i>v, gfo</i>)	23

DESSERT

ICE CREAM AND SORBET Selection of any two, please ask our staff regarding flavour options	12
TASMANIAN APPLE CRUMBLE Vanilla ice cream (<i>gf</i>)	14
CHOCOLATE BROWNIE Macadamia, pistachio, pecan, cashew, fresh cream, chocolate & caramel sauce	14
DARK CHOCOLATE TORTE Pineapple compote, mango coulis (<i>v, gf</i>)	14
TASMANIAN CHEESE PLATE DUO Dried fruit, crackers, walnuts (<i>gfo</i>)	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