

BAR SNACKS

OLIVES House marinated olived (gf, df, v)	10
MUSHROOMS Grilled exotic mushrooms, smoked vegan mayo (gf, v)	12
HALF DOZEN MELSHELL OYSTERS Natural or Kilpatrick (gf, df)	28
FRIES Tasman Sea salt, aioli (gf, df)	14
SOUP OF THE DAY House bread (V)	15
SAUTEED STANLEY OCTOPUS Basil pesto, leaf salad (gf)	18
TASMANIAN CHEESE PLATE DUO Dried fruit, crackers, walnuts (gfo)	26
SOMETHING MORE SUBSTANTIAL	
200g KING ISLAND PORTERHOUSE STEAK Broccolini, baby carrot, new potato,	36
chimichurri (gf, df)	
BEER BATTERED FLAKE Cucumber & tomato salad, fries, tartare sauce (df)	34
CUMIN ROASTED PUMPKIN Quinoa, beetroot, toasted seeds, Salsa Verde (V, gf)	24
PAN FRIED FISH OF THE DAY Pickled apple, walnut, goats cheese salad,	Market Price
apple cider sauce (gf)	
LODGE BURGERS	
VEGAN Kale, beetroot, tomato, Salsa Verde, chips (V, gfo)	23
TASMANIAN BEEF lettuce, tomato, house pickles, cheese, chips, secret sauce (gf	Fo) 24
BEER BATTERED FISH Cos lettuce, tomato, tartare	24
DESSERT	
ICE CREAM AND SORBET	
Selection of any two, please ask our staff regarding flavour options	12
TASMANIAN APPLE CRUMBLE Vanilla ice cream (gf)	
CHOCOLATE BROWNIE Macadamia, pistachio, pecan, cashew, fresh cream, chocolate & caramel sauce	14



NON-ALCOHOLIC

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TAP Coke, Coke No Sugar, Dry Ginger, Sprite, Tonic, Lift, Raspberry	4.5
BOTTLE Ginger Beer, Fanta, Lemon Lime Bitters	5.5
FRAPPE	
Espresso, Mocha, Chocolate	6.5
SPREYTON JUICE	
Orange, Apple, Pineapple	4.5
HOT DRINKS	
COFFEE Espresso, Flat White, Latte, Macchiato, Cappuccino, Long Black, Chai, Mocha, Hot Chocolate	4.5
TEA English breakfast, Earl Grev. Peppermint, Green, Chai, Peppermint, Chamomile Blossom, Lemongrass & Ginger	4.5