



## STARTERS

	Small	Large
<b>MELSHELL OYSTERS</b> (GF, DF) Natural	½ doz 30	doz 56
<b>ROSEMARY SALTED FRIES</b> (GF,V) Tasman sea salt, rosemary, aioli	14	
<b>FREYCINET MARINE FARM MUSSELS</b> (GFO) <i>Steamed in light chili broth, served with crusty bread</i>	500g 25	1kg 40
<b>TASMAN SALT &amp; TASMANIAN PEPPERBERRY SQUID</b> (GF,DF) <i>Served with lemon and aioli</i>	22	38
<b>TASMAN SALT &amp; TASMANIAN PEPPERBERRY FRIED HALOUMI</b> (GF,V) <i>Served with lemon and aioli</i>	22	38
<b>CRISPY FRIED WHITEBAIT</b> (GF,DF) <i>Served with lime and aioli</i>	22	38
<b>TASMANIAN PAN FRIED SCALLOPS</b> (GF) <i>Cauliflower velouté, crispy pancetta</i>	24	40
<b>GRILLED STANLEY OCTOPUS</b> (GF,DF) <i>Salsa Verde, leaf &amp; herb salad</i>	24	40
<b>GRILLED FOUR MILE FARM EXOTIC MUSHROOMS</b> (GF,VG) <i>Salsa Verde, leaf &amp; herb salad</i>	22	38

## MAINS

<b>BEER BATTERED FISH &amp; CHIPS</b> <i>Beer battered fish, lemon wedge, fries, salad, tartare</i>	MP
<b>SEAFOOD PLATTER</b> (GF, DF) <i>Melshell oysters, mussels, pickled octopus, beer battered fish of the day, leafy salad</i>	58
<b>300g CAPE GRIM RUMP STEAK</b> (GF) <i>Jacket potato, sour cream, broccolini, Diane sauce</i>	42
<b>TASMANIAN WILD CLOVER LAMB FILLETS</b> (GF) <i>Char-grilled, fresh Greek salad, Persian fetta &amp; tzatziki</i>	38
<b>WARM ROASTED BEETROOT &amp; QUINOA SALAD</b> (GF) <i>Toasted pepitas, walnuts, tahini dressing</i>	38
<b>LODGE BURGER</b> <i>Toasted bun, lettuce, tomato &amp; burger sauce, choice of;</i> <i>Crispy chicken with slaw (GFO)</i> <i>Vegan Patty (GFO)</i> <i>Tasmanian Beef patty with cheese (GFO)</i> <i>Haloumi (GFO)</i>	28

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