



**HAZARDS  
BAR  
& LOUNGE**

## STARTERS

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

## MAINS

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

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

