

STARTERS

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

MAINS

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

Richardson's

Bistro

WINE

SPARKLING

Devils Corner NV Cuvee, Apslaw, TAS 15 | 65

WHITE

Spring Vale Sauvignon Blanc, Cranbrook, TAS 15 | 65

Spring Vale Rose, Cranbrook, TAS 15 | 65

Eddystone Point Riesling, Pipers River, TAS 15 | 68

Milton Pinot Gris, Cranbrook, TAS 17 | 75

Spring Vale Chardonnay, Cambridge, TAS 19 | 90

RED

Spring Vale 'Melrose' Pinot Noir, Cranbrook, TAS 15 | 65

Clarence House Estate Merlot, Richmond, TAS 17 | 75

Holm Oak Cabernet Merlot, Rowella, TAS 16 | 70

Schild Estate Shiraz, Barossa Valley, SA 14 | 68

BREWS

TAP (SCHOONER)

Hobart Brewing Co. Lager 13

Malting Lagoon Seasonal Rotation 13

BEER AND CIDER

Heineken 0.0% 8

James Boag's Premium Light 8

James Boag's Red XXX Ale 10

James Boag's Draught 10

James Boag's Premium Lager 10

Pure Blonde 10

Furphy 10

Crown Lager 10

Corona 11

Cascade Stout 11

Hobart Brewing Co. Little Pine 3.5% 11

Albert Lager 12

Albert Pilsner 12

Hobart Brewing Co. IPA 13

Spreyton Ginger Beer 14

Willie Smith's Organic Apple Cider 14

Bruny Island Apple & Pear Cider 14

SPIRITS

Jim Beam, Jack Daniels, 10

Bundaberg, Bacardi Rum, Bombay Gin 10

Pure Mist Vodka 13

McHenry 'London Dry' Gin 10

Sailor Jerry Spiced Rum 10

Makers Mark Bourbon 10

Johnnie Walker Black Label Whisky 10

NON-ALCOHOLIC

FIZZ

TAP | Coke, Coke No Sugar, Dry Ginger, Sprite, Tonic, Lift, Raspberry 6

BOTTLE/CAN | Ginger Beer, Fanta, Lemon Lime Bitters, Coke, Sparkling Water 7

TASMANIAN COLD PRESSED JUICE

Please ask our friendly staff about today's special 7

HOT DRINKS

Chai Latte, Hot Chocolate 6

ESPRESSO COFFEE | All variations 6

TEA | English breakfast, Earl Grey, Green, Peppermint, Chamomile Blossom, Lemongrass & Ginger 5

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 option