



small plates			
grilled deep sea prawns <i>w/ lobster crème</i>	18	tomatoes & ricotta <i>house-made ricotta & marinated tomatoes on sourdough</i>	12
watermelon, crab & feta salad <i>w/ mint, lime & mixed greens</i>	16	brussel sprouts amandine <i>brown butter, almonds</i>	6
duck & brie toasties <i>duck rillettes, brie cheese, wholegrain mustard, port wine & cherry compote</i>	14	creamy mashed potatoes	6
roasted baby eggplants <i>w/ green goddess hummus, hazelnuts, currants</i>	14	roasted herb & garlic potatoes	4
mains			
Tasmanian Cape Grim red & black angus mbs 2+ grass-fed, hormone & antibiotic-free, chargrilled steak w/ green chilli persillade w/ salad			
- 300g ribeye			48
- 230g flank			36
beef bourguignon w/ mash & salad <i>oyster blade braised in a 12hr red wine-marinade till tender</i>			36
roast pork collar w/ creamy mustard sauce, mash & salad			29
creamy curried mussels <i>live organic tasmanian Spring Bay mussels, air-flown weekly w/ warm baguette</i>			27
fresh oven-roasted red snapper fillet <i>w/ sauce vierge & roasted baby potatoes</i>			25
signature roast chicken (1/2) with gravy, mash & salad <i>hormone & antibiotic free, brined for 24hrs, roasted with herb butter</i>			25
cheeseburger pasta <i>beef ragu, mustard & cheese sauce, pickles, tomatoes & sesame seeds</i>			25
desserts			
dark chocolate tart <i>72% couverture w/ sea salt</i>	8	salted caramel banana bread <i>choc chips, whipped cream</i>	6.5
key lime pie <i>meringue, graham cracker crust</i>	8	citrus, rosemary & olive oil cake <i>whipped cream</i>	3