



ENTREE

COB LOAF 10
Garlic butter

PIZZETTA V
• Napoli – tomato, basil, mozzarella 14 | 18
• Brie – caramelised onion 16 | 20

BARILLA BAY LARGE OYSTERS 1/2 | DOZ GF
• Natural 26 | 46
• Kilpatrick 28 | 48
• Lime, cucumber granita 28 | 48

PORK BELLY 19 GF
Lemon grass, cabbage, caramel dressing

SILKEN TOFU 15 VGN | GF
House salad, soy chilli vinaigrette, sesame seeds

BAKED BRIE 18 V
Tasmanian brie, walnuts, raisins, muscatel, maple syrup, croutons

SIDES

CHIPS 8
CRISPY CHATS, GARLIC DIPPING SAUCE 9
CREAMY MASHED POTATO 9
ROASTED VEGETABLES, HUMMUS 9
HOUSE SALAD 9

MAIN

ATLANTIC SALMON 35 GF
Roasted fennel, lemon, almond, brown butter sauce

TUSCAN CHICKEN 33 GF
Spinach, sun-dried tomato, Grana Padano, Tuscan Alfredo sauce

SEMOLINA GNOCCHI 29 VGN
Capsicum, miso, walnuts, romesco sauce

DUCK & CHORIZO RAGU 34
Fettuccine, Grana Padano, Ziggy’s chorizo

PORK RIBS 36 GF
Tasmanian cider and honey braised ribs, house salad, spicy BBQ corn ribs

CAPE GRIM BEEF – Located in the far northwest of Tasmania, shaped by the wild southern ocean swells, abundant rainfall, cape grim boasts the cleanest air in the world.

Served with house salad and your choice of;

**** CREAMY MASH | CRISPY CHAT POTATOES | CHIPS ****

SCOTCH 250g | 400g 47 | 72

EYE FILLET 200g 49

SAUCE \$2 - Mushroom | Pepper | Garlic Butter | Gravy

DESSERT

ANVERS CHOCOLATE CLOUD

Flourless chocolate cake, Swiss meringue

16

GF

BRÛLÉE

Coconut mango cream brûlée

16

GF | VGN

TRIO VALHALLA ICE-CREAM

Hokey pokey, salted caramel crunch, rocky road

15

COAL RIVER FARM CHEESE PLATE

Blue, brie, triple cream, quince paste, fruit

25

WITH DESSERTS

AFFOGATO

Choice of ~ Baileys | Frangelico | Kahlua, espresso, ice-cream

16

ESPRESSO MARTINI

Espresso, Kahlua, vodka

19

CALLINGTON MILL WHISKY FLIGHT

Quintessense (15ml), Symmetry (15ml), Sherry Fusion (15ml)

25

