



# ALL DAY MENU

Available 3pm – 10pm

<b>Bruny Island Oysters</b> GF Red wine vinegar & shallots	Half dozen   28	<b>Tomato &amp; Black Olive Rigatoni Pasta</b> VE/VO Braised tomatoes, black olives, basil, rigatoni pasta & parmesan	22
<b>Cashews</b> GF/V Roasted & salted	10	<b>Beer Battered Fish &amp; Chips</b> Battered Pink ling, tartare sauce & lemon	28
<b>Marinated Olives</b> GF/V House marinated Mt Zero Olives	9	<b>Cape Grim Beef Burger</b> Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli & chips	28
<b>Chips</b> GF/VE/VO Rosemary & aioli	7	<hr/>	
<b>House Salad</b> GF/VE/VO Local leaves, fennel & Dijon dressing	10	<b>Tasmanian Cheese Plate</b> VE King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple cream brie, house baked crisp breads, quince paste & apple	26
<b>Nibble Plate</b> VE/VO Olives, hummus, stuffed peppers, pickles, grissini & crisp bread	14	<b>Coconut &amp; Passionfruit Parfait</b> VE Vanilla coconut sponge, passionfruit parfait, passionfruit sorbet, toasted coconut	16
<b>Chicken Liver Parfait</b> Tasmanian pickled onions, cornichons & crisp sourdough	16	<b>Tiramisu</b> VE Espresso coffee, brandy, masala, lady finger biscuits, cocoa & mascarpone cream	16
<b>Prosciutto &amp; Grissini</b> Balsamic onions, cornichons	15		
<b>Caramelised Onion &amp; Gruyere Jaffle</b> VE White bread, caramelised onion & Gruyere cheese	15		
<b>Ham &amp; Cheese Toastie</b> Imago sourdough bread, local ham, Gruyere & tomato chutney	18		

GF - Gluten Free VE - Vegetarian V - Vegan VO - Vegan option  
Please ask our wait staff to assist with any further dietary requirements