

ALL DAY MENU



Available 10am – 10pm

Bruny Island Oysters Red wine vinegar & shallots GF	Half dozen 30
Cashews Roasted & salted GF/V	10
Marinated Olives House marinated Mt Zero Olives GF/V	9
Chips Rosemary, aioli GF/VE/VO	7
House Salad local leaves, fennel & Dijon dressing GF/VE/VO	10
Spring Vegetables & Dip Selection of spring vegetables, preserved lemon dressing, hummus, dukkha & olive oil GF/V	18
Prosciutto plate Prosciutto, lemon labneh, apple balsamic, pickled melon & crisp sourdough GFO	18
Hot Smoked Salmon Huon salmon rillettes, crème fraiche, chives, cornichons, shallots, capers, roe & lavosh GFO	22
Duck Croquettes Crumbed & fried braised duck, mustard aioli & pickles GF	20
Ham & Cheese Toastie Imago sourdough bread, local ham, gruyere & tomato chutney VE/VO	18
Pasta alla vodka Cape Grim 666 Vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan VO	26
Cider Battered Fish & Chips Battered Pink ling, tartare sauce & lemon GF	28
Cape Grim Beef Burger Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli & chips GFO	28

Tasmanian Cheese Plate King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple cream brie house baked crisp breads, quince paste & apple VE	26
Lamington Ice Cream Cake Chocolate & chia cake, golden coconut icecream, strawberry sorbet & toasted coconut V/GF	16
Crème Caramel Oven baked custard & caramel GF/VE	15

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



MA DWYER

The rough diamond publican and madam of Salamanca Place in the mid 1900's, Elizabeth 'Ma' Dwyer was the licensee of the Esplanade Hotel until 1961. As a notorious haunt for sailors and wharfies, the Esplanade was better known as 'The Blue House' because of Ma's colourful language and the rampant fights that broke loose there.