



Menu Please order at the counter

See Restaurant board for alternative offerings

We are passionate about providing top quality Tasmanian "paddock to plate" honest to goodness great food. **Continually** changing our menu on a regular basis by offering seasonal local products & have become well known to encompass a unique range of **Game Meats & unique Australian made options** – not found anyway else! See the Restaurant board & further on!!!

Entrées

Garlic Bread <u>w</u> Balsamic glaze	7
Vegetable Spring Rolls (6 p/serve) <u>w</u> sweet chilli sauce	10
Camembert crumbed & deep fried served <u>w</u> red currant jelly	12
Crispy Salt & Pepper Calamari <u>w</u> tartare sauce & fresh lemon	12.9
Scallops crumbed in house, served <u>w</u> tartare sauce & fresh lemon (4 p/s)	12.9
Hot Damper served <u>w</u> EVO Oil, house made Balsamic glaze & Jackaroo Dukkah (17 seeds & spices)	14

Mains (1/2 serves available for some mains)

Schnitzel fresh chicken breast butterflied & crumbed in house	21
Parmigiana schnitzel topped <u>w</u> house-made Napoli sauce & three cheeses	27
Crispy Salt and Pepper Calamari <u>w</u> house-made tartare sauce	27
Scallops crumbed in house, served <u>w</u> tartare sauce & fresh lemon (4 p/half serve, 8 p/main)	29
Fisherman's Platter selection of crumbed & battered seafood <u>w</u> tartare & fresh lemon served <u>w</u> chips & salad only	29
Chicken Carbonara made fresh to order – onion, bacon, chicken & pasta in creamy garlic sauce	25
Chicken Breast (GF) grilled fresh to order <u>w</u> crispy skin – choose sauce	27
Reef Chicken breast topped <u>w</u> prawns & creamy garlic sauce	add 7

We purchase local top quality, Tasmanian Meat

From the Grill

Scotch Fillet 300g+ (GF) cooked to your liking – choose sauce	33
Peppered Stockman Scotch topped <u>w</u> caramelized onion, mushroom & pepper sauce	add 7
Ship to Shore Scotch topped <u>w</u> prawns & creamy garlic sauce	add 7
Regular Stockman Scotch topped <u>w</u> caramelized onion, mushroom & gravy	add 7
Mains choose sides & sauces if applicable Chips only, Chips & Salad & Vegetables	no charge
See Restaurant board for vegetable options	OR Chips & Vegetables 3

Sauces *to be ordered at the time of meal purchase*

Gravy, Pepper, Mushroom, or Creamy garlic	1 / jug 2.5
Béarnaise, Creamy Pepperberry sauce or Gluten Free Gravy	2.5 / jug 3.5
Tomato, BBQ Sauce or Mustard	1



See Restaurant board

for

Alternative meal options

Roast of the Day

Fish of the Day

& Seasonal vegetables

Wood Fired Pizzas made to order. These are available Thursday, Friday & Saturday nights. NB: Cooking speeds may vary to the kitchen & we cannot guarantee receiving your pizza in conjunction with other meals. See Pizza menu (n/a Sundays)

Coffee

Flat White - Cappuccino - Hot Chocolate w marshmallow or Latte mugs

*Includes an after dinner mint 4.5

Desserts

Crème Brulee w toffee crust **GF** 6.6

Hot Chocolate Fudge Sundae 10

Walnut & Pear Pudding served w cream & ice cream **GF** 10

Sticky Date Pudding served w salted butterscotch sauce, cream & ice cream 10

See Restaurant board for alternative desserts

From our arrival in 2010 we have had sheep & lambs grazing on the lush green pastures located to the rear of the hotel & also recycle our processed foods from the kitchen back to them. We grow our own produce (seasonally) & have placed upon our restaurant plates: Corn, carrots, yellow, green & red capsicums, cucumbers, frilly lettuces & spring-onions, tomatoes of varying types, Asian greens & miniature bell peppers!

Herbs are also a feature: Dill, Basil, Parsley, Chives & Native Tasmanian Pepper-berry shrubs providing both berries & leaf.

We endeavour to exceed your expectations, feedback is always appreciated & welcomed.

Thank you for dining with us, we hope to see you again soon! Ken & Sharon