

# lunch and dinner

LUNCH 11.30am–2.30pm daily • DINNER from 5.00pm Tue-Sat

In season dips with baguette **\$13.50**

Potted duck liver parfait with pickled onions  
and sprouted wheat crispbread **\$9.50**

Authentic sourdough with balsamic and olive oil  
**\$2.00** per slice

Warm marinated olives from Bunnyconnellan farm  
(Crows Nest Qld) with grissini sticks **\$7.50**

Soup with bread garnish **\$11.00**

Grilled quail wrapped in Spanish ham,  
with Persian fetta, tomato, red onion, mint and cress  
Entrée **\$19.50** Main **\$27.00**

Asian chicken salad with fresh herbs, coconut,  
peanut and tamarind dressing and lime  
Entrée **\$17.00** Main **\$23.00**

Roasted asparagus and mushrooms  
with haloumi and sauce romesco  
Entrée **\$17.00** Main **\$23.00**

Ranger's Valley rump, mash, button mushrooms,  
red wine jus and onion jam **\$27.00**

Fresh barramundi with salt and vinegar potatoes,  
peas and grilled zucchini with tarragon cream **\$27.00**

## Sides

Mixed leaves with green beans, artichoke,  
bacon and French dressing **\$8.00**

Chips with mayo Small **\$4.50** Large **\$7.00**

# dessert

Baked chocolate pot with berry compote,  
whipped cream and macadamia shortbread **\$12.50**

Sweet puff pastry galette with vanilla custard, pineapple,  
passionfruit, mango and burnt caramel ice cream **\$12.50**

A selection of local and imported cheeses  
served with crackers and quince paste

Choice of

Tasmanian Heritage Brie

Calender Cheese Company's Aged Cheddar

Italian Gorgonzola Piccante

Heidi Farm Tasmanian Gruyere

1 cheese **\$13.00**

2 cheeses **\$16.00**

3 cheeses **\$19.00**

4 cheeses **\$22.00**

# from the cabinet

## Savoury

Tomato basil risotto cake with parmesan and pine nuts **\$7.50**

Chicken fetta and rocket pattie **\$7.00**

Corned beef, spinach and cheese frittata **\$7.50**

Our own beef cheek and red wine pie served  
with potato salad and tomato relish **\$10.50**

## Turkish bread filled with

Gooralie free range ham, brie, tomato, lettuce and dijonaise **\$11.00**

Chicken breast, Swiss cheese with salad and chutney **\$11.00**

Tasmanian smoked salmon with horseradish cream, chives,  
capers and spinach **\$11.00**

## Salads

Rice noodle salad with stir fried vegetables, free range egg  
and soy, ginger and hoisin dressing

Grilled Mediterranean vegetable salad with spinach and basil dressing

Potato and chickpea salad with chorizo sausage,  
cherry tomatoes and cumin yoghurt dressing

Small bowl 1 type of salad **\$6.50**

Regular bowl 2 types of salad **\$12.50**

## Sweet cabinet options

Flourless Belgian chocolate torte **\$5.50**

Baked cheesecake slice with vanilla, lemon and marmalade **\$4.20**

Chocolate brownie **\$4.20**

Date, cinnamon and oat slice **\$4.20**

Lemon curd tart **\$4.90**

Gluten free whole orange and almond cake **\$4.90**

Carrot and walnut bar cake **\$4.00**

# supper

10pm – midnight Tue – Sat

Please also check the selections on our 'From the Cabinet' menu

In season dips with baguette \$13.50

Authentic sourdough with balsamic and olive oil **\$2.00** per slice

Potted duck liver parfait with pickled onions  
and sprouted wheat crisp bread **\$9.50**

Warm marinated olives from Bunnyconnellen farm (Crows Nest, Qld)  
with grissini sticks **\$7.50**

Our own beef cheek and red wine pie served  
with potato salad and tomato relish **\$10.50**

Beef burger on toasted Turkish bread with bacon, free range egg,  
melted cheese, aioli and tomato relish **\$14.50**

Soup served with a bread garnish **\$11.50**

Asian chicken salad with fresh herbs, coconut,  
peanut and tamarind dressing and lime

Entrée **\$17.00** Main **\$23.00**

Roasted asparagus and mushrooms with haloumi and sauce romesco

Entrée **\$17.00** Main **\$23.00**

Turkish bread sandwich of the day with chips **\$15.00**

## Dessert

Baked chocolate pot with berry compote,  
whipped cream and macadamia shortbread **\$12.50**

Sweet puff pastry galette with vanilla custard, pineapple,  
passionfruit, mango and burnt caramel ice cream **\$12.50**

## Cheese

A selection of local and imported cheeses  
served with crackers, quince paste

Choice of Tasmanian Heritage Brie  
Calender Cheese Company's aged Cheddar

Italian Gorgonzola Piccante

Heidi Farm Tasmanian Gruyere

1 cheese **\$13.00** 2 cheeses **\$16.00**

3 cheeses **\$19.00** 4 cheeses **\$22.00**

