



CHECK WITH OUR TEAM FOR TODAY'S SPECIALS

FOR DIETARY REQUIREMENTS PLEASE
CHECK WITH OUR FRIENDLY BAR STAFF

SMALL PLATES		LARGE PLATES	
Warm marinated olives	11	Miso glazed celeriac, spiced quinoa, dried cranberry, kale, toasted hazelnuts + tahini miso dressing	27
Popcorn chicken + spicy mayonnaise	12	Mushroom burger with chipotle mayo, cheese, pickles, leaves, onions + chips	27
Polenta chips with herbed tahini mayonnaise	12	Free range chicken schnitzel, chips, salad leaves + choice of pepper sauce or red wine jus	29
House made cheese breads + grated parmesan	16	Free range chicken parmigiana, chips + salad leaves	29.9
Smoked paprika hummus, fried chickpeas, pickled onion + house made flatbreads	17	Beer marinated lamb ragù, creamy polenta, artichokes + chilli oil	32
Spicy crumbed fish cakes, corn & feta salsa, chipotle mayo + charred lemon (A)	17	Slow cooked beef cheek, baby carrots, spring greens + creamy potato mash	38
Corned beef silverside, picalilli + toasted sourdough	18	Market fish with kipfler potatoes, Jerusalem artichokes, garlic + capers (M)	MP
Burrata, tomato braised eggplant, capers + toasted sourdough	21	250g sirloin, chips, salad leaves + choice of <i>pepper sauce, red wine jus, tarragon butter or trio of mustards</i>	39.9
Chicken parfait, fennel orange salad, pistachio + lavosh	21		
SIDES	DESSERTS	KIDS	
Roast pumpkin, feta, pearl couscous, almonds + leaves	Tasmanian sorbets in a range of 3 flavours	Ham & cheese toastie + chips	14
12	10	Fried chicken + chips	14
Crispy potatoes + sour cream	Chocolate cherry tart + seasonal fruits	Mini cheeseburger + chips	14
12	15	COFFEES	
Hot chips + aioli OR tomato sauce	Coffee infused sticky date pudding with butterscotch sauce + vanilla ice cream	Zimmah espresso coffee	4.5
11	15	Tea	4.5
Roasted broccolini, caramelised onion, lemon + pepitas	Cheese board - blue, cheddar, brie, dried fruit, quince paste + house lavosh	Soy milk	+0.5
12	30	Almond milk	+0.5
Pepper sauce / red wine jus / tarragon butter / trio of mustards		Decaf	+0.5
2.5			

COCKTAILS

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Spritz	<i>Aperol, Campari, Elderflower, Limoncello</i>	16	40
S&S Margarita	<i>Spicy tequila, mango puree, orange liqueur, lime, salt</i>	20	•
Crescent Sangria	<i>Pinot-Brandy, red wine, orange, spices</i>	•	35
Pimms Cup	<i>Pimms, lemonade, ginger ale & citrus</i>	15	35
Strawberry Daiquiri	<i>White rum, strawberry syrup, cherry liqueur, lime</i>	22	•
Brandy Manhattan	<i>Pinot-infused brandy, sweet vermouth, bitters</i>	18	•
The Classics	<i>Please ask one of our friendly bar staff</i>	See Bar	See Bar

NON-ALCOHOLIC COCKTAILS

Spicy Mango Spritz	<i>Mango puree, lime, hot sauce, tajin, soda</i>	12	
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SPARKLING, CHAMPAGNE, PÉTILLANT

NV	House Sparkling	Multi-Regional, S.A.	11	50
NV	Bellebonne 'bis' Cuvee	Pipers River, TAS	16	75
NV	Cloverhill Rosé	Pipers River, TAS	17	80

WHITE

2023	House White	Multi-Regional, S.A.	11	50
2024	Quiet Mutiny 'Charlootte's Elusion' Riesling	Derwent Valley, TAS	15	75
2026	Sonnen Pinot Gris	Tamar Valley, TAS	14	65
2023	Sinapius Grüner Veltliner	Tamar Valley, TAS	16	75
2025	Made by Monks 'Pineapple Candle' Chardonnay	Coal River Valley, TAS	14	70
2025	Holyman Chardonnay	Tamar Valley, TAS	25	120

PINK, ORANGE, BLUSHED

2022	House Rosé	Adelaide Hills, S.A.	11	50
2026	Utzinger Rosé	Tamar Valley, TAS	15	75
2026	Havilah OGG Gewürztraminer, Pinot Gris and Chardonnay	Tamar Valley, TAS	14	65

RED

2023	House Red	Multi-Regional, S.A.	11	50
2025	Small Island 'Saltwater River' Pinot Noir	Tasman Peninsula, TAS	17	80
2024	Anim 'Windrush' Pinot Noir	Huon Valley, TAS	21	100
2025	Laurel Bank Cabernet Merlot	Derwent Valley, TAS	16	75
2024	Future Perfect Shiraz	Coal Valley, TAS	17	80

DESSERT WINE (60ml)

NV	Valdespino Pedro Ximenez	Jerez, SPAIN	12	•
2017	Iron Pot Bay 'Primis' Dessert Sauternes	Tamar Valley, TAS	14	89
1979	Wyndham Estate 'Prime Minister' Port	Hunter Valley, N.S.W.	14	150

