

LUNCH AND DINNER

FOR STARTERS

HERB AND GARLIC BREAD (GFO) 9

Homemade herb garlic butter,
fresh toasted ciabatta

CHICKEN POPCORN 16

Crispy chicken bites, petit salad, aioli

PULLED PORK EMPANADA 21

Slow cooked pulled Winkleigh Farm
pork shoulder, caramelised onions,
herbs, chipotle mayo

SALT AND PEPPER CALAMARIS 17

Panko calamaris, fresh salad, garlic aioli

GAMBAS PRAWNS (DF/GFO) 19

Sautéed marinated chilli prawns,
garlic, toasted ciabatta

TACOS

ROASTED TASMANIAN LAMB (GF/DFO) 18

with slaw, fresh mint, house pickle, sour cream,
lime, mint sauce

SLOW COOKED BEEF (GF/DFO) 16

with slaw, fresh corn, cucumber, pickled onion,
aioli lime, chives cream

CHILLI PRAWNS (DFO) 17

with slaw, guacamole, coriander, house pickle,
sour cream, lime sriracha sauce

STAPLES

PRIME BEEF BURGER 21

with lettuce, tomato, cheddar, jalapeño,
homemade sauce and chips

WINKLEIGH PULLED PORK BURGER 16

with coleslaw, pickled onion, cheddar, BBQ sauce,
baby rocket and chips

CRISPY CHICKEN BURGER 20

with lettuce, tomato, onion, cheddar, cucumber,
smoked paprika sauce and chips

FISH AND CHIPS 24

Flathead tempura, petit salad,
homemade tartare sauce, fresh lemon



MAIN FARE

GRASS-FED EYE FILLET

with mashed Dutch cream potatoes, carrot, broccolini, red wine gravy

PAN FRIED HUON SALMON

with red cabbage puree, asparagus, toasted almonds, lemon dressing

MUSHROOM GNOCCHI

Toasted homemade gnocchi, fresh mushrooms, creme fraiche, parmesan cheese, basil

RISOTTO GAMBERI

Pumpkin risotto, sautéed garlic prawns, parmesan cheese

10HR ROASTED TASMANIAN LAMB

with seasonal vegetables, carrot puree, snow peas, Iron Creek Bay jus

NAPLES PASTA

Fettuccine, calamari, scallops, prawns, mussels, Napolitana sauce

SALADS

QUINOA(VEG/V)

with broad fava beans, cherry tomatoes, cucumber, roasted pumpkin, infused olive oil dressing

ROCKET AND APPLE (VEG/VO)

Baby Rocket, apple, parmesan cheese, pine nuts, lemon balsamic dressing

CAESAR

Organic cos lettuce, prosciutto, anchovy, soft egg, parmesan, caesar dressing

DESSERT

CHURROS

Spanish churros, sugar and cinnamon, caramel sauce

CHOCOLATE HAZELNUT CALZONE

Homemade calzone, Nutella, fresh strawberries

TIRAMISU

Drenched finger biscuit, coffee, mascarpone, cocoa

BAKLAVA

Filo pastry, pistachio, citrus syrup, pistachio ice cream

39

35

24

28

32

32

17

16

17

15

16

15

18

LUNCH AND DINNER



SIDES

FRENCH FRIES 10

POTATO MASH 7

VEGETABLES 8

SWEET POTATO 12

MAIN FARE

GRASS-FED EYE FILLET 37
with mashed Dutch cream potatoes, peas,
carrot, cauliflower, red wine gravy

PAN FRIED HUON SALMON 33
with red cabbage puree, broccolini, toasted almonds,
lemon dressing

MUSHROOM GNOCCHI 24
Toasted homemade gnocchi, fresh mushrooms,
creme fraiche, parmesan cheese, basil

RISOTTO GAMBERI 28
Pumpkin risotto, sautéed garlic prawns,
parmesan cheese

10HR ROASTED TASMANIAN LAMB 29
with seasonal vegetables, carrot puree,
snow peas, Iron Creek Bay jus

NAPLES PASTA 32
Fettuccine, calamari, scallops, prawns,
mussels, Napolitana sauce

SALADS

QUINOA(VEG/V) 17
with broad fava beans, cherry tomatoes,
cucumber, roasted pumpkin, infused olive oil dressing

ROCKET AND APPLE (VEG/VO) 16
Baby Rocket, apple, parmesan cheese,
pine nuts, lemon balsamic dressing

CAESAR 17
Organic cos lettuce, prosciutto, anchovy,
soft egg, parmesan, caesar dressing

DESSERT

CHURROS 14
Spanish churros, sugar and cinnamon, caramel sauce

CHOCOLATE HAZELNUT CALZONE 15
Homemade calzone, Nutella, fresh strawberries

TIRAMISU 14
Drenched finger biscuit, coffee, mascarpone, cocoa

BAKLAVA 16
Filo pastry, pistachio, citrus syrup, pistachio ice cream

SIDES

FRENCH FRIES 10

POTATO MASH 7

VEGETABLES 8

SWEET POTATO 12



BREAKFAST



EGGS YOUR WAY 12
Eggs your way, sourdough bread and butter

AVOCADO TOAST 18
Toasted Sourdough, avo smash, marinated feta, poached eggs, pomegranate

COUNTRY BREAKFAST 26
Eggs your way, Tasmanian bacon, sourdough bread, crispy enoki mushrooms, chipolata sausages, hash browns, petit salad, grilled tomato

EGGS BENEDICT 16
Poached eggs, hollandaise, sautéed spinach, bacon, crispy shallots

CRISPY PROSCIUTTO 20
with roasted Iron Creek Bay apricots, chopped rosemary, Tasmanian honey, whipped ricotta, toasted walnut, sourdough bread

SPICY SALMON TOAST 22
Tasmanian smoked salmon, Philadelphia cheese, baby rocket, red onion, sourdough bread, crispy capers

OMELETTE 16
American style omelette with spinach, mozzarella cheese, sliced mushrooms, petit salad

100% TASSIE BACON AND EGG ROLL 14
Brioche bun, Tasmanian maple bacon, fried egg, BBQ sauce

COCONUT BIRCHER 14
Almond muesli, toasted coconut with nuts, seasonal fruits, Greek yoghurt

HOT CAKES 17
Pancakes, fresh berries, banana, maple syrup, Canadian nuts, butter



SIDES

AVOCADO 4

MUSHROOMS 4

BACON 4.5

SMOKED SALMON 5

HASH BROWN 3.5

EXTRA EGG 3.5

EXTRA TOAST 3

KID'S MENU

LITTLE ONES' BREAKFAST

HC TOASTY 12
Ham and cheese toasty

MINI PANCAKES 14
with Nutella, whipped cream and strawberries

EGGS ON TOAST 10
Eggs your way, white bread toast

LITTLE ONES' LUNCH AND DINNER

CHICKEN BITES WITH CHIPS 10

CHEESEBURGER WITH CHIPS 12

CHICKEN BURGER WITH CHIPS 14

FISH BITES WITH MASHED POTATO 12

NAPOLITANA PASTA 10

