

Entrée

Garlic Bread - 8.5 Herb + Cheese Bread - 9.5

Bruschetta - 14

Garlic infused sour dough bread, Fresh Tomato, Basil Pesto + Fetta Finished with Balsamic glaze

Soup of the Day (GF) - 12

Served with a crusty Bread Roll
*Please refer to Specials board for today's soup

Fresh Local Lease 65 Oysters (GF)

Natural Half Dozen 19 Kilpatrick Half Dozen 21
One Dozen 32 One Dozen 33

Georges Bay Seafood Chowder - 19.5

Traditional house made Seafood Chowder served with warm crusty Bread

Roasted tomato tart - 14

Roasted local tomatoes, basil& fetta with a dressed rocket salad

Garlic Prawns (GF)

Prawns cooked in a house made Onion, Garlic + Cream Reduction Entrée served on Jasmine Rice Main served with your choice of Rice and Salad, Chips + Salad or Seasonal Vegetables Entrée $\bf 19$ / Main $\bf 30$

Rannoch farm quail -18

Herb marinated Tasmanian quail, rocket, beetroot, and fetta salad with a balsamic glaze



Main

Roast of the Day (GF)

Please refer to the Specials Board for today's Roast Small - 16 / Large – 20

Chicken Kiev - 28

Crumbed Chicken Breast pocketed with Garlic Butter

Chicken Schnitzel - 24

Crumbed Chicken Breast Schnitzel cooked Golden Brown Crumbed

Traditional Chicken Parma - 27

Crumbed Chicken Breast Schnitzel topped with a Tomato Napoli, Virginian Ham + melted Mozzarella Cheese

Tasmanian Grilled Chicken Breast (GF) - 28

Tasmanian Chicken Breast, Char Grilled + served with your choice of Garlic Cream Sauce, Rich Brown Gravy, Pepper Sauce or Mushroom Sauce

Chicken and Onion Rings - 27

Tender Chicken Breast topped with Crispy Onion Rings and Garlic Aioli

Neptune Chicken (GF) - 30

Tender Chicken Breast topped with Prawns in a Creamy Garlic Sauce

Confit Duck Maryland (GF) - 30

Slow cooked Duck Maryland, with Sautéed Kipfler Potatos and a Shiraz Reduction

Crispy skin master stock chicken- 25

Chicken Maryland poached in an Asian inspired broth on a bed of jasmine rice, chilling and lime dressing



Grass Fed Tasmanian Grown Scotch Fillet 300g (GF)- 31 Char-grilled to your liking

Surf & Turf (GF) - 36

Scotch Fillet cooked to your liking topped with Creamy Garlic Prawns

Scotch & Onion Rings - 33

Scotch Fillet cooked to your liking topped with Crispy Onion Rings and Garlic Aioli

Pork Rib Eye (GF) - 28

Tender and Juicy Tasmanian Pork Rib Eye cooked on the Char Grill

Tasmanian Lamb Rump (GF) - 30

Tasmanian Lamb Rump served medium, rosemary roasted kiffler potatoes honey carrots and a red win jus

Chicken & Chorizo Linguini- 26.5

Chicken and Chorizo cooked in a Creamy Garlic Sauce, finished with fresh parsley and Spinach

Scallop & Prawn Linguini - 27.5

Scallops and Prawns cooked in Olive Oil, fresh Chilli + Garlic, finished with fresh Parsley

BBQ Pork & Prawn - 26.50

Slices of BBQ Pork Fillet + Prawns, Wok tossed with Hokkien Noodle, Asian Greens + a Special Sauce

Bayside Seafood Platter - 42

A delicious combination of hot + cold seafood including Crumbed + King Prawns, fresh Local Lease 65 Oysters, Smoked Salmon, Scallops in a Creamy Garlic sauce, Crumbed Calamari, Battered Flake, Chilli Mussels with Chips + Salad

Tasmanian scallops- 32

Locally sourced Tassie scallops crumbed, lemon and tartar sauce





Traditional Caesar Salad - 20

A combination of Cos lettuce, Bacon, Anchovies + Croutons, tossed through our house made Caesar Dressing + topped with a poached Egg

Chicken - 2 2 / Smoked Salmon – 2 3

Thai Beef Salad - 20

Thai Marinated Beef strips, rocket, chilli, coriander, onion a lime dressing topped with crispy noodles

Vegetarian Options

Vegetable Stack - 20

Delicious stack of Oven Roasted root vegetables, creamy pesto sauce finished with Cashew & Basil Pesto

Risotto of the day 20

Please refer to our specials board for today's offering

Mushroom and truffle linguini 22

Sautéed field mushrooms cooked in a rich cream sauce finished with fresh parmesan and truffle oil

Jugs of Sauces

Pepper, Mushroom, Rich gravy, Hollandaise, or Creamy Garlic - 1 Surf and Turf with Prawns + Creamy Garlic Sauce - 6

Sides

Chips – 8 Vegetables – 8

Garden Salad - 8

Refer to our Blackboard for today's Chefs Special





Unless otherwise stated, all meals are served with Chips + Salad or a medley of fresh Seasonal Vegetables

Kids Menu \$12 inc. Dessert

Chicken Nuggets

Ham and Pineapple Pizza

Battered Fish

Squid Rings

Kids Roast - Lamb or Pork

Ice Cream Sundae

Choose from: Chocolate, Strawberry, Raspberry, Vanilla, Lime, Pineapple and Caramel.

Topped with Whipped Cream and Sprinkles.

