

## STARTERS

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Garlic Bread <i>smothered in lashings of garlic butter (V)</i>	10
Crisp Golden Fries <i>with tomato sauce (V)</i>	8
Seasoned Spiced Wedges <i>avocado dip, sour cream, sweet chilli</i>	13
Fried Chicken Wings <i>spicy hot sauce, ranch dipping sauce</i>	16

## SOUPS

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Seafood Chowder <i>fresh Tasmanian seafood, potato pearls, seafood velouté (GF)</i>	20
Soup of the Day <i>served with a warm bread roll (V, V2, DF)</i>	15

## SMALL PLATES

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Classic Caesar <i>cos, bacon, croûtes, poached egg, anchovy dressing</i>	20
<i>add chicken</i>	+8
Salt and Pepper Calamari Salad <i>crisp fried, mixed greens, chilli mayo (DF)</i>	22
Pan-fried Halloumi <i>roasted fennel, citrus mushroom, rosemary labneh (V)</i>	22
Pepperberry and Gin cured Ocean Trout <i>beetroot foam, citrus crème fraîche (GF)</i>	24
Wallaby Porterhouse Scaloppini <i>tomato, oyster mushroom, brandy cream (GF)</i>	22
Roasted Heirloom Vegetable Salad <i>grilled oyster mushroom, bush dust (V, V2, DF, GF, CN)</i>	22

## BURGERS

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Cradle Burger <i>beef patty, bacon, cheese, onions, beetroot, lettuce, tomato</i>	26
Grilled Chicken Burger <i>tasty cheese, crisp cos lettuce, tomato, chilli aioli</i>	25
Fun-guy Burger <i>field mushroom, blue cheese, beetroot pickle, spinach, walnut pesto (V, CN)</i>	26

*Gluten Free Buns Available*

## PASTA

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Penne Carbonara <i>bacon, cream, fresh herb pesto, parmesan</i>	23
<i>add chicken</i>	+8
Seafood Marinara Fettuccini <i>seafood medley, rich tomato, spinach, chilli, parmesan</i>	28
Pumpkin Risotto <i>Persian fetta, young spinach, Grana Padano, truffle (V)</i>	36
Mediterranean Vegetable Spaghetti <i>olive, sundried tomato, courgettes, spinach, herb oil, parmesan (V)</i>	25

## LARGER

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Fish & Chips <i>beer battered, fries, salad, tartare</i>	29
Macquarie Harbour Atlantic salmon <i>roasted asparagus, poached pinkeye potato (GF)</i>	34
Pan-fried Market Fish <i>softened greens, lemon butter (GF)</i>	34
Meander Valley Lamb Striploin <i>skordalia, glazed beetroot, charred fennel (GF)</i>	40
Cape Grim Hanger Steak <i>wild mushroom jus, corn salsa, lime (GF)</i>	40
Roland Range Porterhouse Steak <i>fries, salad, your choice of sauce*</i>	38
Classic Chicken Schnitzel <i>crumbed, fries, salad, your choice of sauce*</i>	29

*\*Sauces: Mushroom Sauce, Pepper Jus or Gravy*

## DESSERT

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Devilish Chocolate Pudding <i>hot chocolate sauce, vanilla ice cream (V, CN)</i>	15
Wattleseed & Baileys Cheesecake <i>vanilla anglaise, berry compote (V)</i>	15
Wattleseed Doughnuts <i>vanilla cream, berry compote (V)</i>	15
Saffron and Vanilla Crema Catalana <i>almond biscotti (GF, CN)</i>	15
Strawberry & Lemon Tart <i>chantilly cream (V)</i>	15
Cheese Plate for Two Chef's <i>selection of Tasmanian cheeses (V)</i>	35

*CN = Contains Nuts, V = Vegetarian, V2 = Vegan, GF = Gluten Free, DF = Dairy Free*

Please inform the bar staff about any allergies or dietary concerns as there is potential for cross contamination.

Our kitchen uses nuts and therefore dishes may contain traces of nuts.