



MENU

serving food between 12:00pm - 9:00pm

please note your TABLE NUMBER before placing your order at the bar
kids menu's are available, just ask one of our staff

SNACK.

Crisp golden fries served with tomato sauce	9.5
Sweet potato wedges served with sour cream & sweet chilli	13
Buffalo wings chicken wings coated in hot sauce & maple syrup	18
Haloumi bites fried haloumi with lemon & fresh herb	15
Soup of the day (v) served with a bread roll & butter	15
Salt & pepper calamari served with sweet chilli aioli	19

SALAD.

Classic Caesar cos lettuce, bacon, croutons, caesar dressing, anchovy, poached egg & parmesan. add chicken +5	20
Thai salad with Beef or Tofu chilli, bean shoots, cucumber, mixed greens, nam jim dressing	26
Garden Salad mixed greens, red onion, cucumber, tomato, honey mustard dressing	16
Smoked Trout Salad baby spinach, cherry tomato, red onion, walnuts, chat potatoes, honey mustard dressing	26

PASTA.

Seafood Marinara scallops, calamari & mussel, in a rich tomato sauce, fettuccini pasta, spinach, chilli & parmesan	28
Carbonara penne pasta in a creamy white sauce, bacon, fresh herb pesto & parmesan. add chicken +5 (CN)	23
Mediterranean Vegetable Spaghetti olive, sundried tomato, spinach, grilled zucchini and eggplant, tossed in napoli sauce, with herb oil & parmesan	25

TAVERN CLASSICS.

Grilled Atlantic Salmon , herb oil, lemon	36
Classic Chicken Schnitzel	29
Chicken Parmigiana	31
Cradle Beef Burger , lettuce, tomato, cheese, bacon, caramelized onion & BBQ sauce served with chips	25
Battered fish , tartare & lemon	31
Grilled Lamb Cutlets	39
Roland Range Porterhouse Steak	39
All served with Chips & Salad or Vegetables & Potatoes for an additional \$2	
Your choice of sauce (all GF) Mushroom / Pepper / Gravy / Garlic Butter	

PIZZA.

house made bases, topped with our own tomato paste

Garlic Pizza Bread (v)	17
Margherita (v) wood fired heirloom tomato, bocconcini & fresh basil	19
Hawaiian ham, pineapple & cheese	19
Fungi (v) mushroom, red onion, fetta, spinach & truffle oil	22
Waldheim (v) spinach, blue cheese, red onion, walnut, balsamic & rocket	22
Chicken & Sweet Potato red onion, coriander, cashews & yogurt drizzle	25
Tandoori Chicken red onion, sundried tomato & sweet chilli mayo	25
Garlic Prawn salami, king tiger prawns, cherry tomato, chilli & garlic aioli	26
Meat Lovers beef mince, salami, chorizo, bacon & bbq sauce	24
Salami salami, olives, capsicum, sundried tomato, red onion, spinach & chilli	24
Half / Half +5	
Gluten-Free Base +3	
Vegan Cheese +3	

SWEET.

Dessert Pizza berry coulis, marshmallows, custard, white & dark chocolate, served with vanilla ice cream	24
Chocolate Pudding hot chocolate sauce served with vanilla ice cream	15
Sticky Date and Banana Pudding butterscotch sauce served with vanilla ice cream	15
Macadamia Nut Cheesecake lemon myrtle served with vanilla ice cream	15
Selection Of Tasmanian Ice cream four different flavored scoops please ask one of our staff for today's selection. Dairy-free available on request	15
Cheese Board three tasmanian cheeses, crisp bread medley, nuts and fruit please ask your waiter for today's selections	35

please ask our staff about any dietary requirements, we are more than happy to comply with your needs.
our kitchen uses nuts therefore dishes potentially may contain traces of nuts.



DRINKS

BEER ON TAP

Pot-10oz / 285mL
Pint-20oz / 570mL
Jug-39oz/1140mL

	POT	PINT	JUG
James Boag's Draught 4.6% James	7	13	26
Boag's St George 4.8%	7	13	26
Flat Witch XPA 4.7%	8	14.5	29
Cradle Mountain Lager 4.8 %	8	14.5	29
Moo Brew Dark Ale 4.8%	8	14.5	29
Moo Brew Pale Ale 4.9%	8	14.5	29
Plenty Apple & Cherry Cider 5.5%	8	14.5	29
Iron House Ginger Beer 6.0%	8	14.5	29

TASMANIAN BEERS.

	BOTTLE
James Boag's Draught 4.6%	375ML 9.5
James Boag's Premium 4.6%	375ML 10
James Boag's Premium Light 2.5%	375ML 9
James Boag's XXX Ale 4.6%	375ML 10
Moo Brew Pilsner 5.0%	375ML 13
Moo Brew Pale Ale 4.9%	375ML 13
Moo Brew Dark Ale 5.0%	375ML 13
Moo Brew IPA 6.66%	375ML 13
Iron House Pale Ale 5.2%	440ML 15
Iron House Milk Stout 6.0%	440ML 15
Iron House Honey Porter 6.0%	440ML 16
Spreyton Hard Ginger Beer 3.5%	330ML 14

AUSTRALIAN BEERS.

Little Creatures Pale Ale 5.2%	330ML 12
Stone and Wood Pacific Ale 4.4%	330ML 12

INTERNATIONAL BEERS.

Corona Lager 4.5%	355ML 10
Guinness Stout 4.2%	440ML 14

TASMANIAN CIDER.

Spreyton Apple 5.0%	330ML 12
Spreyton Pear 5.0%	330ML 12
Spreyton Vintage Apple 7.5%	330ML 13
Franks Summer Apple 5.0%	330ML 13
Franks Cherry Pear 3.5%	330ML 14
Willie Smith Organic Apple 5.4%	330ML 15

WINE.

SPARKLING.

	GLASS	BOTTLE
Tatachilla Brut, SA	12	38
Pirie NV, TAS	15	70

WHITE.

Tatachilla Sauvignon Blanc, SA	9.5	35
Spring Vale Sauvignon Blanc, TAS	15	65
Tamar Ridge Sauvignon Blanc, TAS	15	65
Eddy Stone Pinot Gris, TAS	14	64
Tamar Ridge Riesling, TAS	14	64
Pepik Chardonnay, TAS	14	64
GlenAyr Chardonnay, TAS	17	74
Vivo Moscato, NSW	10	45

RED.

Tatachilla Cabernet Shiraz, SA	9.5	38
Tamar Ridge Pinot Noir, TAS	16	70
Spring Vale Pinot Noir, TAS	15	65
Grant Burge Benchmark Merlot, SA	10	45
30 Mile Cabernet Sauvignon, SA	11	48
Waterton Hall Shiraz, TAS	17	74
30 Mile Shiraz, SA	11.5	52

ROSE.

Piper's Brook Rose, TAS	14	64
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Highland Wine list is also available for a unique Tasmanian wine.
just ask one of our friendly staff members

SOFT DRINKS.

Post Mix.

Sprite, Coke, Coke No Sugar	5
Lift, Pink Lemonade, Soda, Tonic	5
Lemon Lime & Bitters	5

Juices.

Spreyton Orange, Apple, Pineapple or Cranberry	5
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Bottled.

Cascade Ginger Beer	6
Mt Ossa Still Water, 750mL	8
Mt Ossa Sparkling Water, 750mL	8