

On the Bay

Where the forest meets the sea...

Entree

Fresh Tasmanian Oysters served Natural ½ doz \$19/ doz \$35

Fresh Tasmanian Oysters served Kilpatrick, Nam Jim Praline
or Crème Fraiche & Salmon Caviar ½ doz \$22 /doz \$38

Tea Smoked Duck Breast, Puy Lentils, Orange, Star Anise Reduction \$19

Tasmanian ½ Shell Scallops topped with a Chorizo, Tomato & Spinach
Gratin \$21

In house Native Pepper Berry Cured Ocean Trout, Baby Caper & Gherkin
Salsa, Elderflower Labneh, Toasted Crostini's \$19

Wild Tempura Mushrooms, Sweet Sticky Soy, Toasted Sesame Seeds \$16

Goats Cheese, Walnut, Caramalised Pumpkin, Roasted Red Onion &
Rocket Salad, Balsamic Glaze \$20

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Main

Pan Fried Market Fish, Spinach, Red Onion & Fetta Risotto Croquet, Slow Roasted Tomato, Wild Rocket, Salsa Verde & Red Pepper Pesto \$35

Beetroot & Hellfire Vodka Cured & Oven Baked Ocean Trout, Green Olive, Caper, Semi Dried Tomato & Potato Smash, Sautéed Kale & Sumac Yoghurt \$35

Harissa Marinated Chicken Breast, Israeli Couscous & Chickpea Salad, Lime & Saffron Yoghurt, Zhoug Dressing \$ 33
Substitute Chicken for Haloumi or Grilled Honey Brown Mushrooms \$25

Tasmanian Grass Fed 250g Eye Fillet, Seasonal Vegetables, Sweet Potato Mash, Potato Fondant, Red Wine Jus \$44

Beer Battered Fish & Chips served with Salad & Tartare \$24

Panko Crumbed Tasmanian Scallops served with Chips, Salad, Pickled Ginger & Wasabi Mayo \$33

Tasmanian Seafood Platter for 2 -\$80

Natural Oysters, Octopus, Scallops, Fish, Salt & Chilli Squid, Mussels & Smoked Salmon served with Condiments, Chips & Fresh Green Salad

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Dessert

Vanilla Bean Panna Cotta, Berry Gel, Quinoa Granola,
Fresh Berries & Chocolate Tuille \$15

Lemon & Lime Brulee Tart, Crème Fraiche,
Crystallised Pistachio Crumble \$15

Affogatto, Hazelnut Biscotti \$12

Belgian Chocolate Tart, House Made Peppermint Ice
Cream \$16

Tasmanian Cheese Platter \$25