

ON THE BAY

Where the forest meets the sea...

Starters

Oysters

Natural 6-\$19/12-\$35

Oysters

Kilpatrick, Ceviche, Tempura with Nam Jim
6-\$23 12-\$38

Bruschetta

Tomato Concasse with Spanish Onion, Basil, Goats Cheese and Balsamic Reduction
\$13

Sour Dough

with House Whipped Butter
\$8

Small Plates

½ Shell Seared Scallops

with Pork Belly and Lime Muscovado Caramel
\$21

Quail Karaage

with Japanese Salad and Sri Racha Mayonnaise
\$19

Salt and Pepper Squid

with Papaya Salad and Nam Jim Dressing
\$18

Pumpkin Salad

Goats Cheese, Walnut, Caramelised Onion, Roasted Pumpkin and Rocket, Balsamic Glaze
\$20

Ceviche Fish Tacos

with Charred Corn Salsa, Guacamole and Tortilla's
\$18

Doo Town Venison

Tas Pepper Berry Smoked Venison with Chardonnay Pickled Zucchini, Beetroot Gel and Citrus Labneh
\$21

Tempura Vegetables

with Toasted Sesame Seeds, Wasabi Mayonnaise and Sticky Soy
\$16

Main Meals

Tassie Seafood Chowder

Creamy Seafood Chowder with Local Poached Fish and Shellfish and Sour Dough
\$24

Beer Battered Fish

with Chips and Garden Salad, House Tartar Sauce
\$26

Pan Fried Market Fish

Roasted Capsicum Pesto, Salsa Verde, Herb and Pine Nut Croquette, Chardonnay Pickled Zucchini
\$35

Battered Tasmania Scallops

Chips and House Salad, Tartare Sauce
\$33

Pork Belly

with Sweet Sticky Rice, Japanese Salad, Wasabi Kewpie and Soy
\$38
(Bream Creek Riesling)

Kathmandu Chicken Thigh

Zaatar Pearl Couscous Salad, Caramelised Vegetables, Citrus Saffron Yogurt, Salsa Verde
\$32
Substitute Chicken for Halloumi or Grilled Honey Brown Mushrooms
\$26

60 Day Dry Aged Cape Grim Porterhouse

Bone in Porterhouse, Thrice Cooked Duck Fat Potatoes, Charred Asparagus and Red Wine Jus
\$54

250 Gm Flank Steak

Chimichurri Sauce, Sweet Potato Fries, Dressed Leaves with Pine Nuts
\$28

Dessert

Espresso Martini Panna Cotta

Mocha Soil, Coffee Bean Praline
\$15

Dark Chocolate Coconut Tart

Apple and Raspberry Sorbet, Freeze Dried Raspberries
\$15

Spiced Apple and Apricot Crumble

With House Treacle Wattle Seed Ice Cream, Persian Fairy Floss
\$15

Affogato

Coffee Shot, Mixed Nut Biscotti, Vanilla Bean Ice Cream
\$12
Add Shot of Liqueur \$8

Tasmanian Cheese Platter

Smoked Vintage Cheddar, Soft Cheese, Blue Cheese
\$25