

# Peppermint Bay Hotel

tasmanian natural oyster (shuck to order)	3.5
house baked bread + whipped butter	6
warm olives	6
spiced nuts	6
cuca sardines in the tin w bread, butter +cress	14
fried fish wings w shichimi + lemon	14
garden salad w buckwheat, preserved lemon + seeds	16
house made burrata curd w bean salsa + malt lavosh	16
beef tartare w pickled green tomatoes, anchovy + potato crisps	17
smoked chicken salad w apple, walnuts + french dressing	18
handmade pasta w calamari, smoked chilli + sea herbs	28
cottechino sausage w toasted dark rye, elderberries, fennel	28
wood-grilled hanger steak w hand cut chips + herb butter	28
beer battered fish + chips w lettuce, saltbush dressing + aioli	29
slow roasted littlewood lamb shoulder w seasonal garnish <i>(serves 2+ allow 45 mins)</i>	78
steamed greens w confit garlic	5
garden salad leaves w red wine vinaigrette	6
chips + aioli	8
fried potatoes w rosemary + garlic salt	8
<b>dessert + cheese</b>	
house made ice cream or sorbet (ask staff for daily selection)	7
canoli w currant and ricotta filling + ganache	12
chocolate bolivian w grilled orange + hazelnut cream	14
bay of fires cheddar w pickles + quince paste	18