

Snacks *(available all day)*

Maple + pimento spiced nuts | 6

Mount Zero marinated olives | 10

served warm / gf, df, vg

House Focaccia | 8

served with extra virgin olive oil + Wild Mother cherry vincotto / df, gfo, vg

Fleurty's Oysters | 5 ea. | 28 ½ doz

natural w/ white wine mignonette, lemon / gf, df

Tasmanian scallop Kilpatrick | 26

3 half shell Tasmanian scallops baked in a cured meat Kilpatrick sauce / gf, df

Fishcakes | 22

chilli mayo, pickled onion, petite salad / df

Cheese plate | 26

two Tasmanian cheeses, candied nuts, fig and balsamic paste, lavosh / dfo, gfo

Ploughman's plate | 29

Appinoka farm leg ham + pickled egg, Pyengana clothbound cheddar, candied nuts, house chutney, warm focaccia, lavosh / gfo, dfo

Add 2 natural Fleurty's point oysters | 7

Bowl of chips | 10

house aioli / gf, vg

Menu (12-3pm 5-8pm)

Fried cauliflower | 28

coconut labneh, pickled sultana, dukkha, crispy chickpeas /gf, vg

Beer battered fish + chips | 34

dressed leaves, house tartare, lemon / df, gfo

House made spaghetti | 36

Southern calamari puttanesca, red onion, green olives, crispy prosciutto, dill /df, vgo

Nichols chicken breast | 34

grilled cos, house ranch, white anchovy, Grandview Journeyman, pangratato /gfo

Porterhouse steak 300g | 42

Tasmanian beef, grilled broccolini, cafe de Paris butter, red wine demi-glace / gf

Sides

Miso greens | 14

pan roasted broccoli, miso dressing, tamari pepitas / gf, vg

Tasmanian pink eyes | 16

creamy romesco, crispy shallot, spring onion / gf, df

Leaves from our garden | 12

Huon Valley hazelnuts, pickled pear, native spice vinaigrette /gf, vg

Sweet

Dark chocolate mousse | 16

poached cherries, wattle seed mascarpone, almond praline / gf

Honey and lavender brulée | 16

Miellerie honey + Huon Vally lavender infused anglaise, honeycomb / gf

Coconut sorbet | 14

lime and mint granita, macerated strawberries, toasted coconut / vg, gf