

Snack menu

Cape Bruny oysters (G) Soy & ginger dipping sauce	4.5ea
Sweet potato fries (V) Sweet chilli sauce & sour cream	13.00
Loaded fries Cheese, bacon, sweet chilli sauce & sour cream	15.00
Sweet potato loaded chips (V) Cheese, caramelised onion, avocado, jalapeño & chipotle dressing	17.00
Lemon pepper calamari Garlic aioli	18.00
Cooked king prawns — ½ kg Cocktail sauce & sourdough bread	38.00
Honey & ginger chicken drummettes (GF)	16.00
Bao bun duo (2 of each) Teriyaki chicken, Asian slaw, hoisin sauce king prawn, lettuce & cocktail sauce	18.00

To share

Vegan Buddha bowl (VE) (GF) (DF) Roasted veg & buckwheat salad, cauliflower & chickpea salad, semi-dried tomato, avocado, cucumber, pickled veg, mixed seeds, tahini & lemon dressing	28.00
Tasmanian cheese plate (V) Ashgrove & King Island cheeses House-made walnut & fig paste, South Cape crackers, grapes & strawberries	35.00
Charcuterie plate Cured & smoked meats, Petuna smoked salmon, pickled vegetables, red onion marmalade, marinated olives & crusty sourdough bread	35.00
Cold seafood plate (GF) Cape Bruny oysters, Petuna smoked salmon, king prawns marinated mussels, pickled octopus, sourdough rolls & dipping sauces	60.00