



Dinner

Small Plates

Sourdough with house made cultured garlic butter	9
Soup of the Day served with toasted bread (VG/ DF/ GFA)	17
Warm Mixed Mediterranean olives (GF/ DF/ VG)	9.5
Sesame Crusted Seared Tuna served with charred broccolini and topped with kabayaki sauce and pickled cauliflower (GF)	22
Seared Steak 150g, cooked medium rare, sliced and served with Asian ginger dressing, onion pickle and alfalfa (GF)	22
Roast Pumpkin -served with chimichurri, feta, crumbled walnuts and a drizzle of honey (GF)	18
Smashed potato served tossed in a burnt butter sauce (GF/ DFA)	10

Medium Plates

Potted Duck Pâté served with balsamic onion jam and toasted sourdough (GFA)	22
Calamari tossed with 41° South Ginseng Spice (DF/ GFA) (add chips 5) (add salad 5)	17
Crispy Chicken Wings dressed in your choice of Hot Buffalo/ 41° South Ginseng Spice/ BBQ/ Honey Soy (GF/ DFA)	18.5

Large plates

Creamy Corn Risotto served with charred corn, Ashgrove parmesan and smoked paprika (VGA/GF) 23/ 29

Spreyton Gourmet sausages served with creamy mashed potato, grilled broccolini and a red wine jus (GF/ DFA) 34

Wild Tas Venison slow cooked to medium rare served with charred veg, parsnip puree and finished with a cranberry jus (GF) 42

Cauliflower Steak-served with chimichurri on a bed of beetroot hummus (GF/DF/VG) 27

Market fish with chips, salad, tartare sauce and lemon wedge served battered, baked or crumbed (DF/ GFA) 31

Old Time Favourites

300g Cape Grim Porterhouse steak served with smashed potatoes tossed in a burnt butter dressing, and served with market veg, topped with house made red wine jus (GF/ DFA) 46

Chicken Schnitzel crumbed whole breast served with chips, salad and your choice of; gravy **or** mushroom sauce (GFA) 32

Specially for the Kids (and the Nannas)

Kids pasta of the day

Market fish served with chips and salad and tartare sauce (DFA) 16.5

Kids Schnitzel served with chips and your choice of; gravy **or** mushroom sauce (GFA) 17

Sides

Potato mash (GF)	10
Char grilled market vegetables (GF/ VGA)	8
Slaw salad (GF/ VGA)	8
Bowl of sweet potato chips (GFA)	7.5/11.5
Bowl of chips (GFA)	6/ 9.5

Dessert

Chocolate Brownie served with choc ganache, freeze dried raspberries and vanilla bean ice cream (GF)	17.5
Sticky Date Pudding served with butterscotch sauce and vanilla bean ice cream (GF)	18.5
Kids Ice cream with choice of topping	
Affogato with your choice of <ul style="list-style-type: none">• Frangelico/ Baileys/ Kahlua/ Tia Maria or Non-alcoholic Lyre's coffee Liqueur (GF/ DFA)	17.5

Plus, a selection of cakes and slices in the cake fridge, please ask staff for the gluten free options.

Please speak to your wait staff for any dietary requirements. We cater for vegetarians, gluten free, dairy free and vegans wherever possible,

A 10% surcharge may apply on Sunday's & public holidays to help cover the extra costs that occur on Sunday's & public holidays.

Jan 2026