

core

restaurant & bar

Starters

Oysters natural with mignonette GF/DF 24 ½ doz / 42 full doz

Oysters Kilpatrick DF 30 ½ doz / 60 full doz

Warm marinated Mt Zero olives with sourdough GF/DF/V/GFO 8

House made garlic and rosemary foccacia with balsamic and olive oil DF/V 12.5

Pan fried haloumi with lemons GF/DF/V/GFO 8

Scallop ceviche, lime and coconut dressing, sriracha caviar and coriander GF/DF 18.5

Entrée

Thai coconut, chilli and lime salad with wombok, carrot, snow pea, coriander and toasted coconut DF/V 17

House caesar salad, white anchovy dressing, soft poached egg and pecorino GF 18

Salt and pepper calamari, sweet soy, toasted coconut, cashews, asian herbs and sesame DF 22.5

Roasted butternut and coconut soup with toasted foccacia DF 17

Chargrilled lamb koftas, salsa verde, smoked almond dukkah and tzatziki DF 18

Main

Chargrilled Marion Bay spatchcock, Thai red curry, steamed rice, Asian herbs and peanut crumble GF/DF 27

 *Pooley Wines Gewürztraminer 15*

200g Dry aged Cape Grim Porterhouse with garlic and thyme fondant potatoes, onion soubise and port jus GF/DF 30

 *Stoney Vineyard Cab Sauvignon 15*

Spring pea, mint and fetta risotto, asparagus, parmesan, snow pea tendrils GF 18

 *Sailor Seeks Horse Pinot Noir 17*

Pan fried bintji gnocchi puttanesca with kalamata olive, pecorino and fresh herbs VEG 18

 *Grant Burge Holy Trinity Shiraz 20*

Soy glazed crispy free-range pork belly, peanut snow, hoisin gel, fried bao, rousong and coriander DF 27

 *Brian Pinot Noir 16*

Lightly cured Huon Ocean Trout, shaved asparagus, pea purée, mint, compressed fennel, caramelized yoghurt and trout crackling GF 30

 *Howard Pinot Gris 13*

Burgers & Sandwiches

BLT Club Sandwich, grilled chicken, spicy mayo, pickles, crispy bacon, lettuce, fried egg and tomato GFO 17

Smoked salmon and cream cheese bagel with capers, pickled onion and rocket 19

180g beef burger with pickles, cheese, lettuce, tomato and umami dressing 21

Grilled chicken burger with Asian slaw, coconut, chilli lime and dressing DF 22

Mushroom burger with pecorino, truffle duxelles, hummus, lettuce, tomato VEG 22

Sides 12ea

Fries with garlic aioli GF/DF/V

Roasted root vegetables, black garlic hummus and smoked almond crumble GF/VEG

Wilted greens with coconut labneh and quinoa GF/DF/V

Sweet potato fries with herb mayo GF/DF/V

Pizza

Sourdough base, gluten free available upon request

Tomato base, buffalo mozzarella, and torn basil VEG 19

Huon salmon, capers, dill and cream cheese 26

Chargrilled chicken, bacon and red onion 24.5

Pepperoni, salami and chorizo 24.5

Mushroom, truffle and pecorino VEG 22

Kids

Small fries with tomato sauce GF/DF/V 5

Crumbed chicken tenders, fries and salad 12

Grilled ocean trout with fries and salad GF/DF 17

Really cheesy pizza GFO 15

Mini seasonal fruit plate GF/DF/V 10

Valhalla ice cream GF/DFO 9