



  @thedekkhobart

## SHARING

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

Oysters Kilpatrick (DF)  
30 ½ doz 60 full doz

Smoked almonds (GF/VEGAN) 8.5

Sweet potato fries with herb mayo  
(GF/DF/VEG) 12

Fries with garlic aioli (GF/DF/VEG) 12

Loaded fries with jalapenos, bacon,  
cheddar 16

House made kimchi and mozzarella  
arancini with pickled daikon and  
Korean arrabiata sauce (VEG) 14

Selection of local cheeses with  
sesame lavosh, sourdough bread,  
fig and apricot jam and dried fruit  
(GFO) 24

## PIZZA

SOURDOUGH BASE, GLUTEN FREE AVAILABLE  
UPON REQUEST

Margarita - tomato base, buffalo  
mozzarella and torn basil (VEG) 19

Tassie Salmon - Huon salmon,  
capers, dill and cream cheese 26

BBQ Chicken - chargrilled chicken,  
bacon and red onion 24.5

Spicy meatlovers - pepperoni,  
salami and chorizo 24.5

# EAT

# SUBSTANTIAL

Roast Marion Bay spatchcock with cold bearnaise, chargrilled spring onions, bamboo, and sweet corn (GF/DF) 27

200g Dry aged Cape Grim porterhouse with garlic and thyme fondant potatoes, onion soubise and wild thyme jus (GF/DF) 31

300g Black Angus rump marble score - 867A with chimmichurri rojas, madeira jus, red pepper essence (GF/DF) 32

Spaghetti Aglio e Olio with sautéed prawns, calamari, scallops and basil, garlic, chilli and olive oil (DF) 24

Potato gnocchi with chargrilled pumpkin, crispy cavolo nero, pumpkin purée, toasted pepitas and sage (VEG) 18

Crispy pork belly, apple purée, compressed granny smith, smoked pork croquette, black garlic jus (DF) 27

# BURGERS & SANDWICHES

SERVED WITH FRIES

180g Beef burger with pickles, cheese, lettuce, tomato and American mustard 22

BLT Club sandwich, grilled chicken, spicy mayo, pickles, crispy bacon, lettuce, fried egg and tomato (GFO) 18

Vegan burger with hummus, vegan cheese, lettuce, tomato and American mustard (DF/V) 22

Pulled Pork Burger with pulled BBQ pork on a brioche bun with cabbage slaw, cheese and pickles (DF/V) 22

Steak Sandwich with chargrilled rump on a Turkish bun with chilli jam, caramelized onion, oak leaf, cheese and beatroot (GFO) 24

# SWEETS

## Lemon Meringue

Lemon verbena cream with passionfruit curd, toasted Swiss meringue, blackcurrant sorbet and vanilla shortbread (GF) 19

## Pina Colada Verrine

Mango mousse, coconut pannacotta, guava jelly, coconut crumb and pineapple sorbet (GF) 19

## Black Forest

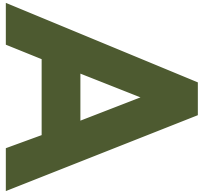
Dark chocolate cremeux, vanilla cream, chocolate sour cream, cherry compote and morella sorbet (GF) 15

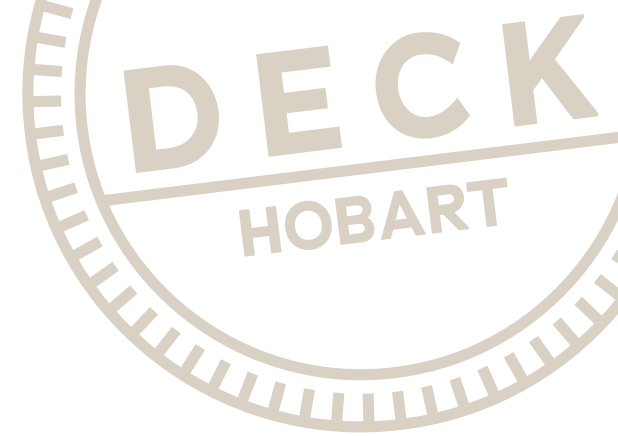
## Apricot Clafoutis

Tasmanian apricot and almond clafoutis, vanilla anglaise and gingerbread ice cream (GF) 15

## Tassie Berry Cheesecake

Matcha cheesecake, yuzu centre, dried berries, lemon balm, raspberry gel, fresh berries and violets (GF) 15





## TAPS

	pot	pint
Moo Brew Lager	6.5	12.5
Moo Brew Session Ale	7	12
Little Creatures IPA	9	16
James Boag's Draught	7	13
James Boag's XXX	7	13
James Boag's St George	7	13
Furphy	8	14
Willie Smith's Cider	8	13
White Rabbit Dark Ale	9	16
HBC Aussie Pale Ale	6	12

## BOTTLE

ASK US ABOUT OUR SEASONAL BEERS

- James Boag's Light 9
- James Boag's Premium 10
- Corona 10
- James Squire Zero Alcohol 8

## COCKTAILS

- Espresso Martini 21  
Espresso, vodka, Kahlua
- Aperol Spritz 14  
Aperol, sparkling, soda
- Spiced Old Fashioned 22  
Bourbon, house spice, sugar, house bitters
- Strawberry Daiquiri 22  
Rum, strawberry, lime
- Moscow Mule 20  
Vodka, lime, bitters, ginger beer
- New York Sour 22  
Rye bourbon, lemon, sugar, egg white, shiraz
- Gin Fizz 15  
Gin, egg white, lemon squash

## MOCKTAILS

- Non-Gin + Tonic 14  
Seedlip Garden 108, lemon juice, Fevertree Lemon Tonic, cucumber, lemon
- Passion Splice 16  
Seedlip Splice, Seedlip Grove, passionfruit orgeat, cream, lemon

## BUBBLES

	gl.	bot.
Devils Corner Sparkling (TAS)	13	55
Delamere Vineyard Sparkling Rosé (TAS)	15	70

## COCKTAIL JUGS

- Mixed Berry Spritz 50  
Gin, mixed berry syrup, soda, sparkling
- Dark N' Stormy 50  
Rum, lime husk, ginger ale

# DRINK

## WHITE

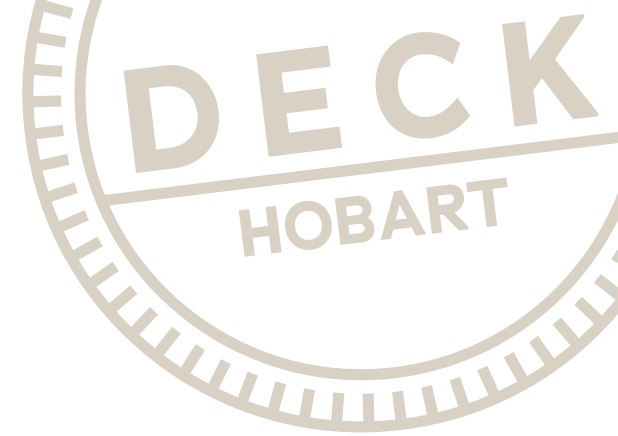
	gl.	bot.
Dandelion Enchanted Garden Riesling 375ml <small>(SA)</small>	12	25
Howard Sauvignon Blanc <small>(SA)</small>	12	55
Devils Corner Pinot Grigio <small>(SA)</small>	11	50
Pipers Brook Pinot Grigio <small>(TAS)</small>	14	65
Storm Bay Chardonnay <small>(TAS)</small>	11	50
Nocton Chardonnay <small>(TAS)</small>	13	65
Brown Brothers Moscato <small>(TAS)</small>	9	40

## ROSÉ

	gl.	bot.
Devils Corner Pinot Noir Rosé <small>(TAS)</small>	13	55
Alpha Box & Dice Tarot Rosé <small>(TAS)</small>		55
Rameau D'or Rosé <small>(FRANCE)</small>		60

## RED

	gl.	bot.
Storm Bay Pinot Noir <small>(TAS)</small>	12	55
Devils Corner Pinot Noir <small>(TAS)</small>	13	60
Waterton Hall Shiraz <small>(TAS)</small>	14	65
42 Degrees South Cabernet Sauvignon Merlot <small>(TAS)</small>	14	60
Smith & Hooper Merlot <small>(TAS)</small>	13	60
Penny's Hill Cabernet Sauvignon <small>(SA)</small>	12	55



# DRINK