

# core

restaurant & bar

## MENU

### To Start

Sourdough, whipped butter, smoked salt 10


Lemon & fennel marinated olives 9

Local Pacific oysters, natural with lemon or roasted with seaweed butter  
1/2 dozen 29 dozen 49

Beetroot hummus, fetta, mint, flatbread 14

Flash cured kingfish, charred jalapenos, avocado, corn tortilla 15

Tomato & scamorza arancini, aioli, parmesan 14

  @corerestaurantandbar

Whilst we endeavour to cater for all dietary requirements, please note all food items are prepared in the same kitchen. As such, we cannot rule out the cross contamination or traces of nuts, sesame, eggs, gluten or dairy.

Please note a 3% merchant service fee applies to JCB & Diners transactions. 1.9% for all other credit cards and Union Pay.

A 15% surcharge applies on Public Holidays. No split bills.

### Entrées & Salads

Butternut pumpkin soup, sour cream, sourdough 16

Beetroot carpaccio, watercress, shallot, sherry vinegar 18

Steak tartare, mustard, cornichons, salted egg yolk, grilled sourdough 22

Roasted pumpkin, freekah, watercress, apple, pickled walnut, coconut yoghurt 22

Lemon & herb chicken salad, spec, cos, sourdough croutons, white anchovies,  
soft-boiled free-range egg 26

### Pizza & Pasta

Margherita pizza 23

Tomato base, buffalo mozzarella, basil, extra virgin olive oil

Pepperoni pizza 27

Tomato base, pepperoni, mozzarella, chilli, parmesan

Hawaiian pizza 27

Tomato base, mozzarella, shaved ham, pineapple, parmesan

Potato & pancetta pizza 27

Cheese blend, potato, pancetta, sour cream, chives

Zucchini & ricotta pizza 25

Cheese blend, zucchini, rosemary, red onion, confit garlic, fresh ricotta

Prawn & seafood linguini, bisque, spinach, baby capers, parmesan 30

Mushroom rigatoni, local mushroom ragu, truffle cream, fresh ricotta, parmesan 27

## Mains

250g Cape Grim scotch fillet, potato pave, dressed leaves & choice of sauce 48

Beef jus / peppercorn sauce / mushroom sauce / mustards

*Wine pairing- Waterton Hall Shiraz - TAS*

Crispy chicken schnitzel, cabbage slaw, confit garlic butter, grilled lemon, fries & aioli 29

*Wine pairing- Josef Chromy Riesling - TAS*

Locally sourced market fish, grilled witlof, celeriac, sugar snaps, bisque 42

*Wine pairing- Autumn Joy Sauvignon Blanc - TAS*

Red wine braised beef cheek, buttered mash, crispy leek, baby spinach 42

*Wine pairing- Nocton Estate Merlot - TAS*

Grilled beef burger, cheese, tomato, white onion, pickles, ketchup, special sauce, fries & aioli 25

*Beverage pairing- Hobart Brewing Company Pale Ale*

Crowne club sandwich, turkey breast, grilled bacon, cos lettuce, tomato, cheese, fries & aioli 24

*Wine pairing- Pretty Boy Rosé - SA*

Veggie burger, salad leaves, pickled red onion, cheese, herb mayo with fries & ketchup 22

*Beverage pairing- Stone & Wood Pacific Ale*

Falafel pita

Grilled haloumi skewer, falafel cucumber, fennel, tahini yoghurt, sumac, mint, grilled pita 25

*Wine pairing- Nocton Chardonnay - SA*

## Sides

Fries, sea salt, aioli 12

Sweet potato fries, sea salt, aioli 14

Mixed leaves, radish, cucumber, honey mustard dressing 12

Seasonal greens, smoked almond, preserved lemon 12

## Desserts

Dark chocolate mousse cake, whisky caramel, strawberries, meringue 16

Pavlova, lime curd, vanilla cream, fingerlime cavier 16

Chocolate & almond cake, toasted coconut, raspberry sorbet 16

Baked walnut & caramel tart, vanilla cream, candied walnut 16

## Kids

Cheese toasty, chips, tomato ketchup 13

Popcorn chicken & chips, tomato ketchup 13

Hawaiian pizza, shaved ham, pineapple & mozzarella cheese 13

Meatballs & pasta, mozzarella cheese 13

Battered fish, chips & simple leaf salad 13

*Free vanilla ice cream with any kids meal, with a choice of chocolate or strawberry topping*