

Please order at the bar

Lighter Choice

Caprese salad, vannella bocconcini, heirloom tomato, fennel jam, basil & EV olive oil 24 (gf) (VEG) Classic Caesar salad, cos lettuce, pork lardon,

poached egg, parmesan, tonnato dressing & chickpea croutons $21\langle_{GF}\rangle$

Grilled tofu, Japanese spices, ginger Asian mung bean noodles & market greens 24 ⟨gf⟩⟨df⟩⟨veg⟩

Crispy camalari, market greens, heirloom tomato, five spice, lime mayonnaise & spicy chilli dip 24

Cognac flamed prawns, black pepper, roast tomato, lemon & fresh herbs 26 $\langle _{\rm GF} \rangle$

Spring Bay mussels, coconut chilli broth, red onions, garlic & steamed rice $26 \langle GF \rangle$

Add ons:

crumbed chicken 6 Huon smoked salmon 9



Spiced chicken pizza with tomato base, spinach onion, coriander & yogurt mint sauce 27

Down Under pizza with BBQ base, smokey bacon, egg, red onion, BBQ sauce & mozzarella 27

Seafood linguini aglio olio with prawns, calamari, garlic, chilli & parsley 29

Carbonara rigatoni with mushroom, bacon, parmesan & chardonnay sauce 29



Kids 13ea

Add side salad to any dish +2

Cheeseburger with chips & tomato sauce $\langle {}_{\rm GF} \rangle$

The Main Event

Slowly does it

Master stock beef, 8hr braised Cape Grim beef cheeks, master stock sauce, market greens, garlic potato $45 \langle GF \rangle \langle DF \rangle$

Scottsdale pork, glazed parsnip, braised red cabbage, Granny Smith apple, smoked pancetta & Canadian maple ranch $40\langle GF \rangle$

Slow cooked lamb, wild mushroom, pea & button mushroom fricassee with truffle potato purée 48 (GF)

Hot off the grill

Fish of the day. Today's fresh market fish with chef's creation 38

Free range Marion Bay chicken, New Orleans rub, garlic potato, glazed greens & pan juices $34\langle GF \rangle \langle DF \rangle$

90 day aged Cape Grim T-Bone steak, jus, house green salad, merlot jus, fries or mashed potato 48 $\langle GF \rangle \langle DF \rangle$

Stacked & Wrapped

Burger of the sleeping giants with angus beef pattie, lettuce, tomato, fried egg, cheese, bacon, BBQ sauce, tomato relish & fries 24

Chicken Schnitzel burger with Swiss cheese, tomato, onion rings, ranch dressing & fries 24

Crowne club sandwich with crumbed chicken, bacon, cheese, tomato, lettuce, aioli & fries 24

Lamb pita pocket with pickled cucumber, tomato, lettuce, mint yogurt dressing & fries 28

Veggie burger with tomato, cheese, lettuce & ketchup 22

The Final Encore

Raw sugar pavlova with lychee & orange gel, raspberry, orange & nasturtiums 16

To Start

Oysters Half dozen 26 Full dozen 48 (GF)

Served with lemon or cucumber & lime juice

Olives $8\langle GF \rangle$ Bowl of Sicilian and Kalamata olives in fruity

olive oil

House spiced nuts 7

Grilled sourdough with chives & garlic butter, Tasman sea salt 10 (VEG)

Chef's soup of the day with sourdough bread 15

Pizza & Pasta

Gluten free base available +3

(veg)

Grilled eggplant linguini with baby bocconcini, Napoli sauce & fresh herbs 26 (veg)

Chicken nuggets with chips & tomato sauce

Tomato & basil pasta with parmesan cheese

Fish & chips with tomato sauce

Mini cheese pizza $\langle GF \rangle \langle VEG \rangle$

Free vanilla ice cream with any kids meal Choice of chocolate or strawberry topping

(GF) Mint & lime cheesecake with mint cream ganache, lime tuile, caramelised <u>ch</u>ocolate & silver leaf 16 (gf Chocolate dome with Valrhona chocolate mousse, mango crémeux, cocoa sable & sponge 16 (VEG) Today's selection cheese, crackers, muscatels & berry gel 25 (VEG)

> **f**]O @corerestaurantandbar

 $\langle GF \rangle$ Gluten Free $\langle GF0 \rangle$ Gluten Free Option $\langle DF \rangle$ Dairy Free $\langle VEG \rangle$ Vegetarian

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