

+ 1 enirée  
+ 1 main  
+ 1 desseri  
= \$63

\*Dine-in only

TASMANIA  
COME DOWN FOR AIR

## Enirées

### Fresh Tasmanian Oysters

GF, DF

Three *George Town Seafoods* oysters, served with property-grown lemon. Choice of natural **OR** Kilpatrick

### Pan-Seared Tasmanian Scallops

GF, DF(O)

Eight *George Town Seafoods* scallops, served with choice of sea salt and olive oil **OR** brown butter and rosemary

### Jess' Tasmanian-Farmed Chicken Tenders

GF, DF(O)

Free-range chicken tenderloins, in-house crumbed, served with house-made aioli

## Mains

### Line-Caught Market Fish

GF, DF(O)

*George Town Seafoods* fresh fish fillet, served with chips and salad, house-made tartare and property-grown lemon (choice of beer battered, crumbed or pan-fried)

### Cape Grim Porterhouse 300g

GF, DF(O)

Premium grass-fed beef, cooked as you like, served with chips and salad, and house-made gravy (choice of plain, pepper, creamy mushroom or Dianne sauce)

### Cape Grim Slow Braised Beef Cheeks

GF

Premium grass-fed beef cheeks, served with creamy mashed potato, seasonal vegetables and red wine jus

### Mushroom Burger

VGN(O), GF(O)

Portobello mushroom, cheddar cheese (omit for vegan cheese), lettuce, tomato, onion and tomato relish, served with chips

## Desserts

### Sticky Date Pudding

GF

Served with *Valhalla* vanilla ice cream and *Hellyers Road* Original Whisky butterscotch sauce

### Classic Cheesecake

GF

Toppings ever-changing. See staff for todays offerings

### Brownie

GF

Served with *Valhalla* vanilla ice cream and whipped cream. Choice of classic chocolate **OR** black forest

# Enirees

<b>Fresh Tasmanian Oysters</b> Served with property-grown lemon - Natural - Kilpatrick	<b>GF, DF</b>	<b>6x</b>	<b>12x</b>
		<b>22</b>	<b>40</b>
		<b>24</b>	<b>44</b>
<b>Pan-Seared Tasmanian Scallops</b> Eight <i>George Town Seafoods</i> scallops - Served with sea salt and olive oil - Served with brown butter and rosemary	<b>GF, DF(O)</b>		<b>20</b>
<b>Prawn Cocktail</b> Served with shredded iceberg lettuce and house-made thousand island dressing	<b>GF</b>		<b>14</b>
<b>Garlic Prawn Salad</b> Eight prawns, mesculin lettuce mix, tomato, red onion, carrot and cucumber	<b>GF</b>		<b>24</b>
<b>Salt and Pepper Calamari Salad</b> Mesculin lettuce mix, tomato, red onion, carrot and cucumber, served with house-made aioli	<b>GF, DF(O)</b>		<b>18</b>
<b>Jess' Tasmanian-Farmed Chicken Tenders</b> Free-range chicken tenderloins, in-house crumbed, served with house-made aioli	<b>GF, DF(O)</b>		<b>16</b>
<b>Sticky Tasmanian-Farmed Chicken Tenders</b> Free-range chicken tenderloins, in-house crumbed, served in a sweet and sticky soy dressing	<b>DF</b>		<b>18</b>
<b>Garlic Pizza</b>	<b>V, GF(O)</b>		<b>10</b>
<b>Garlic and Cheese Pizza</b>	<b>V, GF(O)</b>		<b>12</b>
<b>Herb Pizza</b>	<b>VGN, GF(O)</b>		<b>10</b>
<b>Herb and Cheese Pizza</b>	<b>VGN, GF(O)</b>		<b>12</b>
<b>Semi-Dried Tomato Pesto and Mozzarella Pizza</b>	<b>V, GF(O)</b>		<b>14</b>
<b>Rosemary, Feta and Garlic Pizza</b>	<b>V, GF(O)</b>		<b>12</b>
<b>Garlic Bread</b>	<b>V</b>		<b>12</b>
<b>Cheesy Garlic Bread</b>	<b>V</b>		<b>14</b>

# Mains

<b>Line-Caught Tasmanian Market Fish</b>	<b>GF, DF(O)</b>	<b>28</b>
<i>George Town Seafoods</i> fresh fish fillet, served with chips and salad, house-made tartare and property-grown lemon (choice of beer battered, crumbed or pan-fried) <i>Pairing suggestion: Josef Chromy Sparkling</i>		
<b>Fresh-Caught Tasmanian Salmon Fillet</b>	<b>GF, DF(O)</b>	<b>36</b>
<i>George Town Seafoods</i> salmon, cooked medium, served with chips and salad <i>Pairing suggestion: Devil's Corner Pinot Noir</i>		
<b>Tasmanian Scallops with Prawns</b>	<b>GF, DF(O)</b>	<b>30</b>
<i>George Town Seafoods</i> scallops with prawns - Beer battered, in-house crumbed or pan-fried, served with chips and salad, house-made tartare and property-grown lemon - Pan-fried, on a bed of basmati rice, served with house-made garlic cream sauce <i>Pairing suggestion: Josef Chromy Pepik Chardonnay</i>		
<b>Seafood Basket</b>	<b>GF</b>	<b>42</b>
Beer battered fresh fish fillet, scallops and prawns. Salt and pepper calamari, served with chips and salad, house-made tartare and property-grown lemon <i>Pairing Suggestion: Devil's Corner Sauv Blanc</i>		
<b>Tasmanian-Farmed Chicken Caesar Salad</b>		<b>28</b>
Free-range chicken tenderloins, bacon, poached egg, house-made croutons, baby cos lettuce, served with Caesar dressing and topped with parmesan - <i>Swap chicken tenderloins for smoked salmon</i> <i>Pairing suggestion: Broad Arrow Pinot Grigio</i>		
<b>Tasmanian-Farmed Chicken Schnitzel</b>	<b>GF</b>	<b>26</b>
Free-range chicken breast, in-house crumbed, served with chips and salad, and house-made garlic butter <i>Pairing suggestion: Boag's St. George</i>		
<b>Tasmanian-Farmed Chicken Parmigiana</b>	<b>GF</b>	<b>28</b>
Free-range chicken breast, in-house crumbed, Napoli sauce, ham and cheese, served with chips and salad <i>Pairing suggestion: Boag's XXX Ale</i>		
<b>Tasmanian-Farmed Chicken Satay</b>	<b>GF</b>	<b>28</b>
Served on a bed of basmati rice <i>Pairing suggestion: Devil's Corner Pinot Grigio</i>		
<b>Cape Grim Tasmanian Porterhouse 300g</b>	<b>GF(O), DF(O)</b>	<b>40</b>
Premium grass-fed beef, cooked as you like, served with chips and salad, and house-made gravy (choice of plain, pepper, creamy mushroom or Dianne sauce) <i>Pairing suggestion: Holm Oak Merlot</i>		
<b>Cape Grim Tasmanian Scotch Fillet 300g</b>	<b>GF(O), DF(O)</b>	<b>47</b>
Premium grass-fed beef, cooked as you like, served with chips and salad, and house-made gravy (choice of plain, pepper, creamy mushroom or Dianne sauce) <i>Pairing suggestion: Holm Oak Pinot Noir</i>		

# Mains

<b>Cape Grim Tasmanian Scotch Schnitzel</b>	<b>GF</b>	<b>38</b>
Premium grass-fed beef, in-house crumbed, served with chips and salad, and house-made garlic butter		
<i>Pairing suggestion: Coriole Shiraz</i>		
<b>Cape Grim Tasmanian Scotch Parmigiana</b>	<b>GF</b>	<b>40</b>
Premium grass-fed beef, in-house crumbed, Napoli sauce, ham and cheese, served with chips and salad		
<i>Pairing suggestion: Coriole Shiraz</i>		
<b>Cape Grim Tasmanian Slow Braised Beef Cheek</b>	<b>GF</b>	<b>36</b>
Premium grass-fed beef, served with creamy mashed potato, broccolini and red wine jus		
<i>Pairing suggestion: Josef Chromy Pepik Pinot Noir</i>		
<b>Wild Clover Tasmanian Forequarter Lamb Chops</b>	<b>GF</b>	<b>35</b>
Forequarter lamb chops, served with chips and salad		
<i>Pairing suggestion: Bests Great Western Cab Sauv</i>		
<b>Tasmanian Roast Pork</b>	<b>GF, DF(O)</b>	<b>28</b>
Served with seasonal roasted vegetables and gravy		
<i>Pairing suggestion: Josef Chromy Pepik Chardonnay</i>		
<b>Tasmanian Mixed Grill</b>	<b>GF</b>	<b>48</b>
<i>Cape Grim</i> porterhouse 150g, <i>Wild Clover</i> forequarter lamb chop, premium beef sausage, grilled mushroom, bacon and fried egg, served with chips and salad		
<i>Pairing suggestion: Coriole Shiraz</i>		
<b>Roast Pumpkin Steak</b>	<b>VGN, GF, DF</b>	<b>24</b>
Roast pumpkin steak marinated with dukkha, served with seasonal vegetables and molasses reduction		
<i>Pairing suggestion: Devil's Corner Pinot Grigio</i>		

# Sides

		<b>S</b>	<b>L</b>
<b>Chips</b>	<b>GF, DF</b>	<b>6</b>	<b>9</b>
<b>Sweet Potato Fries</b>	<b>DF</b>	<b>8</b>	<b>12</b>
<b>Onion Rings</b>		<b>10</b>	
<b>Seasonal Vegetables</b>	<b>GF, DF</b>	<b>11</b>	
<b>Greek Salad</b>	<b>GF, DF(O)</b>	<b>10</b>	

# Sauces

<b>Authentic Pier-Style Surf Sauce</b> <sup>TM</sup> ©	<b>5</b>
<b>Surf Sauce with Prawns and Scallops</b>	<b>12</b>
<b>Malibu Cream Sauce</b>	<b>9</b>
<b>Malibu Cream Sauce with Prawns</b>	<b>12</b>
<b>Garlic Cream Sauce</b>	<b>5</b>
<b>Dianne Sauce</b>	<b>5</b>
<b>Aioli, Tartare, Sweet Chilli or Sour Cream</b>	<b>3</b>
<b>House-Made Gravy</b> <b>GF(O), DF(O)</b>	<b>4</b>
Plain, pepper or creamy mushroom	

# Burgers

<b>Simple Cheeseburger</b>	<b>GF(O)</b>	<b>16</b>
House-made beef patty, cheddar cheese and tomato sauce		
- <i>Additional house-made beef patty</i>		<b>+5</b>
<i>Pairing suggestion: Pier Lager</i>		
<b>Classic Burger</b>	<b>GF(O)</b>	<b>26</b>
House-made beef patty, cheddar cheese, lettuce, tomato, pickles, tomato sauce and American mustard, served with chips		
- <i>Additional house-made beef patty</i>		<b>+5</b>
<i>Pairing suggestion: Pier Lager</i>		
<b>Aussie Burger</b>	<b>GF(O)</b>	<b>26</b>
House-made beef patty, cheddar cheese, lettuce, bacon, fried egg, pineapple, beetroot, tomato sauce and American mustard, served with chips		
- <i>Additional house-made beef patty</i>		<b>+5</b>
<i>Pairing suggestion: Pier Lager</i>		
<b>Chicken Club Burger</b>	<b>GF(O), DF(O)</b>	<b>26</b>
Free-range chicken tenderloins, cheddar cheese, bacon, tomato and aioli		
<i>Pairing suggestion: Pier Lager</i>		
<b>Chicken Schnitzel Burger</b>	<b>GF(O)</b>	<b>28</b>
Free-range chicken breast, in-house crumbed, cheddar cheese, lettuce and house-made coleslaw, served with chips		
<i>Pairing suggestion: Pier Lager</i>		
<b>Moroccan Chicken Burger</b>	<b>GF(O), DF(O)</b>	<b>26</b>
Free-range chicken tenderloins coated in Moroccan spices, lettuce, bacon and mayonnaise		
<i>Pairing suggestion: Pier Lager</i>		
<b>Tasmanian Steak 'n' Bacon Burger</b>	<b>GF(O), DF(O)</b>	<b>30</b>
<i>Cape Grim</i> porterhouse 150g, cheddar cheese, lettuce, bacon, fried egg, tomato, onion and tomato sauce, served with chips		
<i>Pairing suggestion: Holm Oak Merlot</i>		
<b>Mushroom Burger</b>	<b>VGN(O), GF(O)</b>	<b>22</b>
Portobello mushroom, cheddar cheese (omit for vegan cheese), lettuce, tomato, onion and tomato sauce, served with chips		
<i>Pairing suggestion: Pier Lager</i>		

# Pasias

<b>Spaghetti Bolognese</b>	<b>GF(O)</b>	<b>24</b>
Hand-made egg spaghetti, beef mince, served with Anna's-style Bolognese sauce, topped with parmesan		
<i>Pairing suggestion: Holm Oak Merlot</i>		
<b>Vegetarian Spaghetti</b>	<b>GF(O)</b>	<b>22</b>
Hand-made egg spaghetti, assorted seasonal vegetables, served with a creamy house-made pasta sauce, topped with parmesan		
<i>Pairing suggestion: Broad Arrow Pinot Grigio</i>		
<b>Beef Lasagne</b>	<b>GF</b>	<b>26</b>
Lasagne sheets, beef mince, Anna's-style Bolognese sauce, creamy béchamel sauce, served with chips and salad		
<i>Pairing suggestion: Holm Oak Merlot</i>		
<b>Creamy Bacon Carbonara</b>	<b>GF(O)</b>	<b>24</b>
Hand-made egg spaghetti, bacon, mushroom, served with a traditional carbonara sauce, topped with parmesan		
- Add chicken		<b>+5</b>
<i>Pairing suggestion: Josef Chromy Pepik Chardonnay</i>		
<b>Chilli Prawn Pasta</b>	<b>GF(O)</b>	<b>30</b>
Hand-made egg spaghetti and prawns, served with Napoli sauce, topped with parmesan		
<i>Pairing suggestion: Josef Chromy Pepik Chardonnay</i>		
<b>Potato Gnocchi</b>		<b>26</b>
Hand-made potato gnocchi, served with house-made sauce, topped with parmesan		
- Served with creamy pasta sauce		
- Served with Napoli sauce		
- Served with Anna's-style Bolognese sauce		<b>+4</b>
<i>Pairing suggestion: Devil's Corner Sauv Blanc</i>		
<b>Spinach and Ricotta Ravioli</b>		<b>24</b>
Hand-made egg ravioli, Napoli sauce, topped with parmesan		
<i>Pairing suggestion: Broad Arrow Pinot Gris</i>		

# Pizzas

		S	L
<b>Margherita</b>	<b>V, VGN(O)</b>	<b>17</b>	<b>23</b>
Tomato base, mozzarella, bocconcini cheese, fresh basil			
<b>#1 Vegetarian Delight</b>	<b>V, VGN(O)</b>	<b>18</b>	<b>24</b>
Tomato base, mozzarella, bocconcini cheese, roasted eggplant, capsicum, onion, spinach			
<b>#2 American</b>		<b>17</b>	<b>23</b>
Tomato base, mozzarella, hot salami, basil pesto			
<b>#3 Spicy Italian</b>		<b>17</b>	<b>23</b>
Tomato base, mozzarella, hot salami, chilli, capsicum, olives			
<b>#4 Meat Lovers</b>		<b>25</b>	<b>30</b>
Tomato base, BBQ sauce, mozzarella, ham, chicken, beef, salami			
<b>#5 Antipasto</b>		<b>18</b>	<b>24</b>
Tomato base, mozzarella, bocconcini cheese, salami, roasted eggplant, semi-dried tomato, artichoke, olives			
<b>#6 Hawaiian</b>		<b>17</b>	<b>24</b>
Tomato base, mozzarella, ham, pineapple			
<b>#7 Smoked Salmon</b>	<b>DF(O)</b>	<b>25</b>	<b>30</b>
Tomato base, smoked salmon, caramelised red onion, asparagus, cherry tomato, cracked black pepper, served with sour cream			
<b>#8 Mediterranean</b>		<b>18</b>	<b>24</b>
Tomato base, mozzarella, feta, salami, basil pesto, fresh basil, olives			
<b>#9 Vegetarian Premium</b>	<b>V, VGN(O)</b>	<b>17</b>	<b>23</b>
Tomato base, mozzarella, feta, roasted pumpkin, pine nuts, fresh basil			
<b>#10 Vegetarian Deluxe</b>	<b>V, VGN(O)</b>	<b>17</b>	<b>23</b>
Tomato base, mozzarella, feta, semi-dried tomato, rosemary, onion, olives, spinach			
<b>#11 Seafood</b>		<b>18</b>	<b>24</b>
Tomato base, mozzarella, mixed seafood			
<b>#12 Hawaiian Chicken</b>		<b>21</b>	<b>27</b>
Tomato base, mozzarella, chicken, pineapple, mushroom, onion			
<b>#13 Supreme</b>		<b>22</b>	<b>28</b>
Tomato base, mozzarella, ham, salami, anchovies, capsicum, mushroom, olives			
<b>#14 Australian</b>		<b>18</b>	<b>24</b>
Tomato base, mozzarella, ham, mushroom, olives			
<b>#15 Satay Chicken</b>		<b>18</b>	<b>24</b>
Satay sauce, mozzarella, chicken, capsicum, mushroom, onion			
<b>#16 Scorchers</b>		<b>18</b>	<b>24</b>
Chilli Nap sauce, mozzarella, hot salami, jalapeno, capsicum, chilli flakes			
<b>#17 Pepperoni</b>		<b>18</b>	<b>24</b>
Tomato base, mozzarella, pepperoni, oregano			
<b>#18 "The Shnitzy" (one whole chicken schnitzel per pizza!)</b>			<b>34</b>
Tomato base, mozzarella, ham, bite-sized chicken schnitzel pieces			
<b>#19 BBQ Chicken</b>		<b>21</b>	<b>27</b>
BBQ base, mozzarella, chicken, mushroom, onion			
<b>#20 Ham and Cheese</b>		<b>17</b>	<b>23</b>
Tomato base, mozzarella, ham			

# Desserts

<b>Sticky Date Pudding</b>	<b>GF</b>				<b>14</b>
Served with <i>Valhalla</i> vanilla ice cream and <i>Hellyers Road</i> Original Whisky butterscotch sauce					
<b>Classic Cheesecake</b>	<b>GF</b>				<b>14</b>
Toppings ever-changing. See staff for todays offerings					
<b>Brownie</b>	<b>GF</b>				<b>14</b>
Served with <i>Valhalla</i> vanilla ice cream and whipped cream					
- Classic chocolate					
- Black forest					
<b>Trifle</b>					<b>14</b>
Assembled of fluffy sponge cake, jelly, assorted fruit, custard and whipped cream					
<b>Fruit Fritter</b>	<b>GF, DF(O)</b>				<b>14</b>
Served with <i>Valhalla</i> vanilla ice cream					
- Banana fritter					
- Pineapple fritter					
<b>Valhalla Vanilla Fried Ice Cream</b>	<b>GF</b>				<b>14</b>
Served with a decadent Cadbury chocolate ganache					
<b>Nutella Pizza</b>	<b>GF(O)</b>				<b>18</b>
Topped with fresh berries and banana, served with <i>Valhalla</i> vanilla ice cream					
- Swap pizza base for gluten free base					<b>+5</b>
<b>Valhalla Ice Cream (mix and match up to 3 scoops)</b>	<b>GF, DF(O)</b>	<b>1x</b>	<b>2x</b>	<b>3x</b>	
Vanilla, chocolate, peppermint choc chip, salted caramel crunch, <i>Bridestowe</i> lavender or lemon sorbet		<b>5</b>	<b>7</b>	<b>10</b>	
<b>Banana Split</b>	<b>GF</b>				<b>14</b>
Fresh banana topped with <i>Valhalla</i> vanilla ice cream, whipped cream, crushed peanuts, sprinkles and syrup (choice of chocolate, strawberry, caramel, lime or vanilla)					
<b>Valhalla Vanilla Affogato</b>	<b>GF</b>				<b>10</b>
<b>Valhalla Vanilla Alcoholic Affogato</b>	<b>GF</b>				<b>17</b>
Choice of <i>Hellyers Road</i> cream whisky liqueur, <i>Baileys</i> Irish cream liqueur, <i>Tia Maria</i> coffee liqueur, <i>Kahlua</i> coffee liqueur, <i>Frangelico</i> hazelnut liqueur or <i>Amaretto</i> almond liqueur					

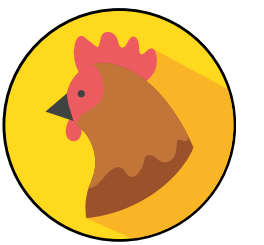
*\* Please see dessert fridge to view our ever-changing seasonal offerings*

# Nightly Specials

\*Dine-in only

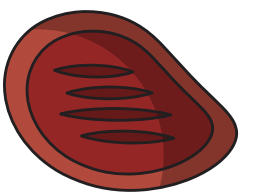
## Tuesday

**Parmi Night:** Chicken parmi of choice, served with chips and salad for \$24, or scotch fillet parmi for \$34



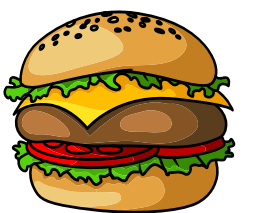
## Wednesday

**Steak Night:** 300g *Cape Grim* porterhouse, cooked as you like, served with chips and salad, and house-made gravy (choice of plain, pepper, creamy mushroom or Dianne sauce) for \$34



## Thursday

**Tradie Night:** Burger of choice, served with chips for \$24, chicken schnitzel burger for \$26, or steak 'n' bacon burger for \$28. Chicken parmi of choice, served with chips and salad for \$24, or scotch fillet parmi for \$34



## Friday - Sunday

**Bar Snacks:** Free bar snacks in the evening for bar patrons



### Tight-Arse

**Mondays:** 10%  
off online pizza  
orders using  
code MONDAY10

# Seniors Lunch Special \$24

**Line-Caught Tasmanian Market Fish**

GF, DF(O)

George Town Seafoods fresh fish fillet, served with chips and salad, house-made tartare and property-grown lemon (choice of beer battered or pan-fried)

**Salt and Pepper Calamari Salad**

GF, DF(O)

Mesculin lettuce mix, tomato, red onion, carrot and cucumber, served with house-made aioli

**Tasmanian-Farmed Chicken Caesar Salad**

Free-range chicken tenderloins, bacon, poached egg, house-made croutons, baby cos lettuce, served with Caesar dressing and topped with parmesan

- Swap chicken tenderloins for smoked salmon

+5

**Tasmanian-Farmed Chicken Schnitzel**

GF

Free-range chicken breast, in-house crumbed, served with chips and salad, and house-made garlic butter

**Tasmanian-Farmed Chicken Parmigiana**

GF

Free-range chicken breast, in-house crumbed, Napoli sauce, ham and cheese, served with chips and salad

**Spaghetti Bolognese**

GF(O)

Hand-made egg spaghetti, beef mince, served with Anna's-style Bolognese sauce, topped with parmesan

\*A valid seniors card must be presented to redeem this offer