

# **ENTREE'S**

## **CHEESY GARLIC BREADS (V)**

Oven baked bread, topped with flavourful blend of garlic, melted butter and fresh Italian herbs.

**15**

## **TOMATO BRUSCHETTA (V, DFA)**

Freshly toasted sourdough slices topped with herb marinated diced tomatoes, onion, garlic, basil, fetta, drizzled with extra virgin olive oil and balsamic glaze.

**18**

## **LEMON AND PEPPER CALAMARI (GF)**

Breaded Calamari rings, seasoned with zesty lemon and pepper, served with coleslaw salad and a tangy lime aioli dipping sauce.

**20**

## **TASMANIAN PORK BITES (DF)**

Tender pork belly bites coated in a Smokey barbecue sauce and sprinkled with white sesame seeds.

**20**

## **ARANCINI BALLS (VEO)**

Arborio Italian rice served on bed of romesco sauce, topped with aioli and sprinkled with parmesan cheese.

**18**

# **MAIN'S**

## **HERB CRUSTED CHICKEN SCHNITZEL**

Served with chips and coleslaw salad,  
accompanied by creamy garlic mustard sauce.

**31**

## **FOX'S CLASSIC CHICKEN PARMIGIANA**

Topped with house made napolitana sauce  
coated with cheese, served with chips and  
coleslaw salad.

**34**

## **CRISPY SKINNED SALMON (GF)**

Macquarie Harbour Salmon served with creamy  
mash and seasonal local greens with the  
romesco sauce.

**39**

## **CLASSIC ENGLISH FISH AND CHIPS**

Fried Battered flathead, served with tartar  
sauce, lemon wedge, chips and coleslaw salad.

**30**

## **TENDER SCOTCH FILLET (GF)**

A grilled tender cut of beef, served with  
seasonal greens, Hasselback potato with choice  
of sauce

**44**

### **ROAST PORK BELLY (GF)**

Tasmanian Pork belly served with creamy mash potato, a side of baked vegetables and accompanied by red wine Jus.

**38**

### **HOUSE MADE VEGAN CURRY (GF, DF, VE)**

A Flavour filled vegan curry in a blend of aromatic Asian spices, fresh herbs, coconut cream, served with basmati rice and house chutney.

**29**

### **GRILLED CHICKEN BREAST (GF)**

Tender and juicy grilled chicken breast served with creamy mash potato, seasonal greens, almond flake, accompanied by red wine jus.

**38**

### **BEEF AND GUINNESS PIE**

Traditional old English pie - Served with a creamy mash potato, seasonal greens and beef gravy.

**32**

# **SALAD'S**

## **CAESAR SALAD**

Crispy romaine lettuce tossed in a creamy Caesar dressing, crispy bacon, garlic, topped with parmesan cheese and crispy croutons.

**26**

Add - Marinated chicken breast | 8

## **BEETROOT & WALNUT SALAD (GF, DFO, V)**

Beetroots, pine nuts, and crunchy walnuts tossed with mixed greens, feta cheese and balsamic vinaigrette.

**23**

Add - Calamari | 8

Add - Marinated chicken breast | 8

## **THAI BEEF SALAD (GF, DFO)**

Grilled Beef slices, served on a bed of mixed coleslaw, red onion, cherry tomatoes, cucumber & pine nuts, tossed in a tangy Thai dressing.

**32**

# PLATTERS

## TASMANIAN CHEESE PLATE TO SHARE

Selection of Tasmanian's best triple cheeses, dried fruits, nuts, seasonal fruits, fig paste, crackers, marinated olives, ham, and salami.

**38**

## SIDES

Fries with garlic aioli

**10**

Seasonal greens

**12**

Baked potatoes

**7**

Creamy mash potato

**7**

Additional sauces: Traditional or Mushroom Gravy, Pepper sauce, Creamy garlic mustard sauce.

**3.5**

# **SOMETHING SWEET**

## **ETON MESS (GF)**

Served with whipped cream, mix berries compote and crushed meringue.

**15**

## **HOUSE MADE STICKY DATE PUDDING**

Served with Tasmanian sea salted butterscotch sauce and scoop of vanilla Ice cream.

**15**

## **HOUSE MADE CHOCOLATE BROWNIE (VEO)**

Served with mixed berry coulis and a scoop of vanilla ice cream.

**15**

(GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION  
AVAILABLE | (V) VEGETARIAN | (DFA) DAIRY FREE | (VE)  
VEGAN | (VEO) VEGAN OPTION AVAILABLE