

RESTAURANT AND BAR LUNCH MENU

GARLIC BREAD (V)

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

15

CHEESE BREAD STICKS (V)

Freshly baked cheese breadsticks, generously topped with flavourful blend of melted cheese and sprinkled with aromatic herbs.

16

TOMATO BRUSCHETTA (V, DFA)

Freshly toasted sourdough slices topped with herb marinated diced tomatoes, onion, garlic, basil, buffalo mozzarella, 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.

19

ARANCINI BALLS (VEO)

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

18

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

WAGYU BEEF BURGER

Served on a toasted brioche bun with fresh crisp romaine lettuce, ripe tomato slices, pickled cucumber, Swiss cheese, chef secret sauce and fries.

30

VEGGIE BURGER (V)

Veggie patty made with a flavourful combination of veggies served on a toasted brioche bun with fresh crisp romaine lettuce, ripe tomato, onion, mayo and chips.

28

HOUSE MADE VEGAN CURRY (GF, DF, VE)

Flavourful vegan curry in a blend of aromatic Asian spices, fresh herbs, coconut milk, served with saffron infused basmati rice and house chutney, please see our friendly staff for today's offerings.

29

CLASSIC ENGLISH FISH AND CHIPS

Battered Flathead, fried to golden brown served with tartare sauce, lemon wedge, chips, and coleslaw salad.

30

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

CAESAR SALAD

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

26

BEETROOT & WALNUT SALAD (GF, DFO, V)

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

22

Add – Calamari | 8

Add - Marinated chicken breast | 8

THAI BEEF SALAD (GF, DFO)

Grilled Beef slices, served on a bed of mixed greens & pine nuts, tossed in a tangy Thai dressing.

32

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 VEGAN CHOCOLATE BROWNIE

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**