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## DINNER MENU

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### ENTRÉES

- Soup - 15
- Garlic and herb bread with tapenade (V) - 7
- Bruschetta with vine ripened tomatoes, basil and goats cheese (V) - 13
- Salt and pepper squid with yuzu aioli, green pawpaw, mint and coriander - 22
- Spinach, heirloom carrot, avocado and asparagus salad with citrus and wasabi dressing (V) - 21
  - .... with seared beef - 28
  - .... with lemongrass chicken - 26

### CASUAL DINING

- Angus beef burger with bacon, jack cheese, smokey aioli, onion jam and steak fries - 23
- Fish and chips with tartare sauce and lemon - 28
- Chicken madras with roti, fragrant rice and raita (GF) - 28
- Haloumi with pumpkin, beetroot, kale and tarator sauce (V, GF) - 28

### SIDE DISHES

- Steak fries with aioli and sriracha chilli sauce (V) - 7
- Sauteed vegetables (GF, V) - 7
- Roast chat potatoes in duck fat with rosemary and garlic (GF) - 7
- Iceberg lettuce with blue cheese, pear and raspberry (GF, V) - 7
- Grilled vegetables with labne and za'atar (GF) - 7

### MAIN COURSES

- Cape Grim beef sirloin with mushroom, eschallot, pancetta and potato galette (GF) - 39
- Tasmanian saltbush lamb rump with kipfler potatoes, pea and mint croquette, olives and salsa verde - 35
- Saffron linguine
  - .... with king prawns, heirloom tomatoes, chilli and basil - 31
  - .... with zucchini, mushroom and tomatoes (V) - 25
- Teriyaki chicken breast with sprouting broccoli, green tea noodles and edamame - 34
- Market fish with sauteed vegetables and grilled lime (GF) - MP
- Crispy Borrowdale free range pork belly with roast pear, cos heart and cauliflower skordalia (GF) - 35

### DESSERTS

- Hot chocolate pudding with blood orange gelato - 14
- Matcha panna cotta with lychee and charred mango (GF) - 14
- Baked cherry and mascarpone cheesecake - 14
- Woods tiramisu - 14
- Chef's dessert of the day - 14
- Ice creams or sorbets with berries (GF) - 13.5
- Seasonal fruit plate (GF) - 12
- Local and international cheeses with parmesan sable, spiced peach and champagne gel
  - .... with two cheeses - 19
  - .... with three cheeses - 22



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## AFTER DINNER DRINKS

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### COFFEE & TEA

- Espresso Coffee - 4**  
Full range available: Café Latte,  
Cappuccino, Long or Short  
Macchiato, Flat White, Mocha,  
Vienna, Ristretto, Long Black
- Chai Latte - 4.5**
- Pot Tea - 4**  
French Earl Grey, English Breakfast,  
Lemongrass & Ginger, Peppermint  
- Three Mint, China Gunpowder
- Hot Chocolate - 4**

### LIQUEURS - 10

- Baileys  
Tia Maria  
Cointreau  
Grand Mariner  
Dom Benedictine  
Frangelico  
Drambuie  
Kahlua
- Liqueur Coffee - 12**  
Irish - Whiskey  
Jamaican - Tia Maria  
Café Orange - Cointreau  
Cosmopolitan - Kahlua &  
Grand Marnier  
Acapulco - Frangelico & Baileys

### FORTIFIED

- Brown Brothers Reserve Port - 8.5
- Hanwood Tawny 10 year Old Port  
Buller Muscat or Tokay - 9.5
- Galway Pipe 15 year Old Port - 11.5
- Grandfather 20 year Old Port  
- 16.5