



T42° DINNER

Oven baked **baguette** with pesto and roast garlic aioli (half / full)
with **Spanish olives**

Salt & pepper squid tossed with rocket, cherry tomatoes, chorizo,
coriander and red onion with aioli and lemon
or with **fries**, lemon and aioli

Tasmanian **oysters** natural half dozen / dozen
or kilpatrick or cucumber granita

Oven baked potato, spinach and olive tart with a confit tomato
and basil salad, red pepper and tomato chutney

Pan-fried ricotta gnocchi, roast tomato and capsicum sauce, rocket,
olives, capers, basil and parmesan

Zucchini and mint risotto with fetta, lemon and marscapone finished with
pangratatta

Confit chicken maryland with a salad of grilled stonefruit, bocconcini
and pancetta

Chicken schnitzel on garlic potato mash with sautéed green beans and a
honey mustard and poppyseed sauce

Grilled market fish with prosciutto wrapped potato croquette, watercress
and salsa verde

Twice cooked pork belly with celeriac puree, black pudding, cider
jus and a pear and radish salad

Longford lamb rump, confit tomatoes, parsnip mash, pesto and spinach

Tasmanian crispy skin salmon, roasted kipfler potatoes, clams, peas
and tomato concasse in a lemon butter sauce

Scotch fillet 300g with sauteed wild mushrooms, shallot puree,
garlic butter and jus

On the side

Fries with roast garlic aioli
Asparagus, poached egg, parmesan and truffle oil
Garlic and rosemary roasted kipflers
Creamy garlic mash

Salads

Greek salad
Caesar salad (chicken available)
Potato, corn, bacon and spring onion salad
Rocket, candied walnut, pear and blue cheese salad
Roast dutch carrot, beetroot, baby spinach, fetta and pine nut salad

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five fifty
seven fifty

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eight fifty
ten fifty

twenty four
seventeen fifty

fifteen
seventeen

twenty nine
thirty

nineteen

twenty three

twenty three

twenty eight

twenty five

market price

thirty

thirty two

thirty

thirty five

eight fifty
nine
ten
eight

twelve fifty
twelve fifty
twelve
twelve
fourteen fifty

twenty four fifty