



T42° LUNCH

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**

Crumbed veal cutlet, potato and corn salad with salsa verde

Grilled haloumi with olive and semi-dried tomato cous cous, harissa
aioli and rocket

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

Caesar salad with pancetta, grilled chicken, parmesan, croutons,
baby cos and poached egg

Spring Bay mussels with pepperonata and tomato, lemon and grilled
sourdough

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

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

Crumbed market fish served with fries, tartare and a pea and radish
salad

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

Smoked paprika cured salmon with baby beetroot, fried capers, shallots,
baby herbs and horseradish mayonnaise

Scotch fillet 200g served with hand cut chips, watercress and
mushroom sauce

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

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
six

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eight fifty
nine

twenty four
seventeen fifty

fifteen
seventeen

twenty nine
thirty

twenty four

eighteen

nineteen

twenty four fifty

twenty three

twenty five

twenty three

market price

twenty three

twenty four

twenty eight

eight fifty
ten
nine
eight

twelve
twelve fifty
twelve
twelve
fourteen fifty