



## T42° LUNCH and DINNER

Oven baked <b>baguette</b> with pesto and roast garlic aioli (half / full)	●	●	five	eight
Lemon myrtle <b>spiced squid</b> served with mizuna, lemon and aioli or with <b>fries</b> , lemon and aioli				twenty one
Tasmanian <b>oysters</b> natural half dozen / dozen or <b>kilpatrick</b> , or <b>salmon roe with lime</b>			fifteen seventeen	twenty eight twenty nine
Warm salad of <b>roast beetroot and pumpkin</b> tossed with fennel, rocket, pine nuts and Danish feta			seventeen	
Mixed Huon Valley <b>mushroom lasagna</b> with herbs and mascarpone finished with white truffle oil and parmesan			eighteen	
<b>Tom yum broth</b> with Spring Bay mussels, bok choy, rice noodles and coriander			fifteen	
Grilled <b>market fish</b> served on a nicoise salad with gremolata and lemon				market price
<b>Caesar salad</b> with pancetta, grilled chicken, parmesan, croutons, baby cos and poached egg				twenty four fifty
<b>Chicken schnitzel</b> on garlic potato mash with sautéed green beans and a honey mustard and poppyseed sauce				twenty four fifty
Braised <b>rabbit risotto</b> with pancetta, sage, spinach and lemon				twenty six fifty
Crispy skin <b>salmon fillet</b> served with cauliflower puree, green beans and currants				twenty nine
<b>Confit chicken maryland</b> served with lemon roasted potatoes, prosciutto, and green beans drizzled with a burnt sage butter sauce				twenty eight
<b>Kangaroo sirloin</b> served rare on roast potatoes, snow peas, cherry tomatoes and spinach finished with a shiraz glaze				thirty
Grass fed <b>eye fillet</b> served with parsnip chips, spinach, balsamic braised leeks and red wine jus				thirty six
<b>On the side</b>			seven	
Fries with roast garlic aioli			twelve	
Sautéed green beans with toasted almonds and lemon			fifty	
<b>Salads</b>			twelve	
Greek salad			twelve	
Caesar salad			twelve	
Rocket, pear, toasted walnut and blue cheese with sherry vinaigrette			fifty	
Tomato, olive, basil and bocconcini			fifty	