

House baked ciabatta with herb and garlic butter	9	Citrus spiced calamari fresh vegetable and herb salad, chilli soy caramel	19
Beer battered chips Herb and caper mayonnaise, house made tomato relish	9	North East Coast Tasmanian oysters (Subject to availability) freshly shucked to order	
Wedges sour cream & sweet chilli sauce	9	Natural with lemon	
Tempura onion rings house made tomato relish	9	Natural with nim jam dressing	
Duck liver mousse shot Served with grilled bread and piccalilly	8	Baked with balsamic and chorizo	4.5ea or
Brioche Sliders Lamb shoulder, beetroot, yoghurt or Slow cooked pork belly, pickled cucumber, kimchi	6ea	Natural with vodka and lime granita	½ dozen 23
Three cheese arancini balls	3ea	French Connection Dozen Freshly shucked natural Tasmanian oysters with a bottle of Billecart-Salmon French champagne (375ml)	130
Spanner crab and lemon rilette grilled bread	9	Bayviews Cheese Platter Tasmania's finest cheeses, accompanied by fresh fruit, candied nuts, crackers, toasted bread. Please select from:	
Nuts and olives Spice roasted peanuts, candied walnuts and rosemary infused olives	9	King Island smoked cheddar	
Selection of house made dips freshly baked bread	12	King Island roaring forties blue	
Thai style chicken spring roll House made chicken and sesame spring roll, chilli soy caramel dipping sauce	4ea	Kind Island double brie	3 cheese 25
Sticky soy glazed pork ribs with Asian slaw	14	Tasmanian Heritage red square	4 cheese 28
Loaded fries , beer battered chips with pulled pork and mozzarella	18	Heidi Farm gruyere	5 cheese 31
		Antipasto platter Assortment of meats, pickled vegetables, duck liver, dukkah, house made dip, candied nuts + toasted bread	25
		Add Cheese	4ea
		24 hour sous vide pork belly 1kg Served with accompaniments (must be ordered 24 hours notice)	70
		Sous vide Eye Fillet 1kg Served with accompaniments (must be ordered 24 hours notice)	140