

## SMALLS – 3 FOR \$45

Olives + focaccia + miso butter (nf).....	10
Made daily with our house made polish	
Seasonal vegetables, pickled, burnt, fermented + cashew cream (gf/df/vg).....	16
Gardners Bay autumn produce	
Grilled oysters + green garlic and bacon cream x3 (nf).....	16
In the style of Rockafella, served very hot	
Salt and native pepper seafood + lemon + sriracha + aioli (gf/nf/df).....	18
Local squid, local octopus, local scallop	
Carrot and fetta tart + pomegranate treacle (gfo/v).....	17
Gardeners Bay grown and freshly harvested weekly	
Roast pumpkin + pepita cream + chilli crunch + currants + wild herbs (df/nf/vg/gf).....	14
Foraged herbs from the back of Judbury	
Grilled mushrooms + tofu cream + sesame chilli (gf/df/vg).....	18
Grown in an old railway tunnel by Tunnel Hill Mushrooms	
Corn in the husk + lime aioli + pecorino + coriander + shichimi (gf/df/nf/vgo).....	16
Extra sweet organically grown Mountain River corn	
Cauliflower salad + walnuts + sumac + coriander + tahini yogurt (gf/vgo).....	14
Served warm and crispy with big flavour	
Bruny Island wallaby + aioli + native furikake (gfo/df).....	18
Ethically sourced by Old Mate	
Tandoori lamb ribs + goats cheese + fried onion + smoked apple kasundi (gfo/df).....	18
6 hour smoked Tasmanian lamb, then grilled and roasted	
Soul bowl + pickled, fermented local vegetables + quinoa + miso + ponzu (v/df/nf).....	18
Daily curated ingredients to make you healthier and happier	
Potato and leek + smoked cod and eel soup (gfo/nf).....	18
Authentic Scottish Cullen Skink, wild caught eel from high in the Huon river.	

## LARGE

Gnocchi + semi dried tomato + basil + goats cheese + pine nuts (v/dfo).....	36
Locally made gnocchi by Bottega Crippa and cheese from Tongola Leap Farm	
Chilli beer mussels + thyme + cream + garlic bread (gfo/nf).....	34
Best served with an Albert lager in the sun	
Blue eye trevalla + native greens + heirloom tomato + dutch creams (gf/nf).....	55
Caught wild in the southern ocean and late harvest local tomatoes	
Smoked ½ chicken + black sausage + gallet + sugo + tarragon + hazelnut (gf).....	40
Twice cooked on the bone	
Dry aged sirloin + golden beets + sauce soubise + char radicchio + onion rings (nf/gf)...	55
Aged in house and lightly smoked after 2 weeks	
Smoked lamb shoulder + roasted fennel + collard greens + confit garlic(gf/nf).....	48
Tasmanian lamb, smoked and roasted, pulled and pressed, wrapped and seared	

## LARGER SHARES

Falafel bowl + hummus + flat bread + ferments + tabouli + yoghurt (vgo/nf/gfo).....	55
House fermented sauerkraut	
1/2 Duck cassoulet + shredded radicchio + parmesan + balsamic (gf).....	68
Steamed and smoked before being glazed in red wine jus	
Beef rib and brown ale pot pie + black pepper + mushrooms + potato (gfo/nf).....	58
Our own Huon River beer and beef smoked with old apple wood	
Drunken pork belly + carrot puree + apple and caraway + broccolini (gf/nf).....	68
Soaked in Two Bud Spur Pinot for 3 days before cooking	



## SIDES

Chips + aioli.....	10
Duck fat potatoes + aioli (gf/df).....	14
Mixed leaf salad (gf/df/nf).....	8
Pear salad + blue cheese + hazelnuts (gf/vgo).....	16
Crispy mushroom risotto + red wine jus + onion jam + aioli (nf/gf/vo).....	14

## CAPTAIN'S CLASSICS

Captain's fried chicken + sticky hot sauce (gf/nf).....	16
Burger with cheese + pickles + chips (gfo).....	22
Parmi with leaf salad + chips (gfo).....	32
Beer battered fish with leaf salad + chips (gf).....	30
Steak and chips + leaf salad (gf/nf).....	38

## SWEETS

Meringue + lemon curd + blackberry sorbet + berries (gf/nf).....	15
Honey and apple tart + mascapone + chamomile + praline .....	15
Caramel roasted pear + vanilla coconut cream + sponge + puff grains (vg).....	15
Pear + rhubarb crumble + macadamia ice cream .....	15

## PACKAGES + TASTING MENUS

Spit roasted animals / BBQ meat board / Banquets / Degustation / Grazing boards

Get in touch to have your package or tasting menu tailored to your booking.



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### DIETARIES

nf - nut free

gf - gluten free

df - dairy free

v - vegetarian

vg - vegan

+o - option

### ALLERGEN NOTE

Whilst every effort is taken to minimise cross contamination, we cannot guarantee that trace elements of any allergens won't be present.

Please advise staff of any allergies at time of ordering.

