



OYSTERS

Tasmanian Pacific Oysters 1/2 Price Oyster Happy Hour 3pm-6pm EVERYDAY

Half dozen
or
Full dozen

Raw 28 / 50

- Natural + Lemon (GF, DF, EF, A)
- Charred Green Chilli Nam Jim (GF, DF, EF, A)
- French Mignonette (GF, DF, EF, A)
- Japanese Ponzu (GF, DF, EF, A)

Grilled 32 / 54

- Smoked Bacon Kilpatrick (DF, EF, A)
- Tasmanian Abalone XO by *Candy Abalone* (DF, EF, A)

BAR SNACKS

Sourdough Garlic Bread	9.5
	- Add Cheese + 3.0
Warm Mount Zero Olives + Pigeon Hole Sourdough (GFO)	12.5
Hot Chips + Chicken salt & Garlic Aioli (VEG, GF)	12.5
Sweet Potato Wedges + Garlic Aioli (VEG, GF)	14.9

SMALL PLATES

Polenta Chips	18.9
Basil pesto, garlic aioli, parmesan, gremolata (VEG, GFO)	
Hiramasa King Fish Sashimi	28.9
Cucumber, pickled ginger, chives, sesame, yuzu + soy dressing (GF, DF, EF, A)	
Loaded Hommus	19.9
Our house made hommus, loaded with fetta, crispy chickpeas, herbs, lemon, xv olive oil + Pigeon Hole sourdough (VEG, GFO, VGO)	
Parmesan Potatoes	17.9
Crispy garlic potatoes, truffle mayo (VEG, GFO)	
Chilli Calamari	19.9
Crispy garlic, spring onion, charred green chilli nam jim, lemon (GFO, I)	
Buttermilk Fried Chicken Wings (GFO)	19.9
<ul style="list-style-type: none"> ● Tamarind Glaze + crispy garlic & fresh lime ● Spicy Buffalo + ranch ● Smoked Chipotle Pepper + sour cream 	
Jalapeno Poppers	22.9
Smoky bacon & cream cheese stuffed jalapenos, ranch dipping sauce	
Miso Greens	18.9
Market greens with nori & sesame furikake (VEGAN, GF)	

DIETARY INFO
Key as follows

VEG	Vegetarian	GFO	Gluten Free Option
VEGAN	Vegan	DF	Dairy free
VGO	Vegan option	EF	Egg free
GF	Gluten Free		

AIM seafood origin

A	Australian
I	Imported
M	Mixed origin

FOOD PRODUCED IN OUR KITCHEN MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGG, WHEAT, PEANUTS AND TREE NUTS. WHILST OUR CHEFS WILL DO THEIR BEST TO ACCOMMODATE ALL DIETARY REQUIREMENTS AND FOOD ALLERGIES, WE CANNOT GUARANTEE AGAINST ALLERGEN CROSS CONTAMINATION. PLEASE LET THE TEAM KNOW IF YOU HAVE SPECIFIC FOOD ALLERGIES.

15% PUBLIC HOLIDAY SURCHARGE APPLIES TO ALL MENU AND BAR ITEMS

1.1% CREDIT CARD SURCHARGE APPLIES TO ALL TRANSACTIONS

CLASSIC HITS

Salt & Pepper Calamari	28.9
Fried lemon pepper calamari + hot chips, apple slaw, tartare (GFO, I)	
Chicken Parmigiana	31.9
300g crumbed chicken breast, leg ham, napoli sauce, mozzarella + hot chips, apple slaw	
	- Add Mushroom Sauce +5.0
	- Add Pepper Sauce +5.0
	- Add Pub Gravy +4.0
Traditional Fish & Chips	32.9
Market fresh Cascade beer battered or panko crumbed fish + hot chips, apple slaw, tartare (GFO, M)	
Quesadilla	27.9
Flour tortilla, refried beans, seasonal vegetables, jack cheese, sour cream, guacamole, pico de gallo, coriander (VEG, EF, VGO)	
	- Add Pulled Pork + 7.0
Open Lamb Souvlaki	32.5
Sumac spiced slow braised Tassie lamb, house made labne, tomato, cucumber & herb salad	

SOFT SHELL TACOS

3 shells per serve + a handful of hot chips	
Chicken Tinga Tacos	29.9
Pulled chicken in smoky adobo sauce, charred corn salsa, sour cream, guacamole, queso fresco, coriander	
Fish Tacos	32.9
Corn crusted fresh market fish, avocado, mint, shredded cabbage, smoked chipotle mayo, green chilli, coriander (M)	

VERY GOOD BURGERS

All + a handful of hot chips	
Classic Double Cheese Burger	29.5
Double Angus beef pattie, American cheese, pickles, special sauce, lettuce (GFO)	
Korean Fried Chicken Burger	29.5
Chicken tenders, Korean BBQ sauce, lettuce, daikon pickle, gochujang mayo	
Veg-Head Burger	28.5
Fried beetroot & legume pattie, hommus, avocado, leaves, tomato relish (GFO, VGO)	

SALADS	Sticky Tamarind Pork 33.9
	Twice cooked Scottsdale pork belly, Asian salad greens, Thai herbs, lime, chilli, crispy noodles (GF, DF)
	Cos Caesar 27.9
Baby Cos, house made Caesar dressing, brioche croutons, crispy prosciutto, anchovies, parmesan, hard-boiled egg, chives (GFO)	
- Add grilled free range chicken (GF) +7.0	
Miso Glazed Mushrooms 29.5	
Warm salad with crispy tofu, sweet potato, leaves, pickled ginger (GF, VEGAN)	
SIGNATURE MAINS	Seafood Chowder 34.9
	Signature seafood chowder, sweet corn, potatoes, smoky bacon + Pigeon Hole sourdough (GFO, M)
	Scottsdale Pork Belly 38.9
	Willie Smith's cider glaze, butternut pumpkin puree, watercress & compressed apple (GF)
	Beef Short Rib Lasagna 36.9
12 hr slow braised beef short rib & red wine ragu, béchamel, parmesan + roquette & herb salad	
Confit Duck Leg 38.5	
Crispy skin, creamy potato mash, peppercorn jus, radicchio salad, hazelnut crumb (GF)	
CAPE GRIM BEEF	300g Cape Grim Rump (GF, DF) + choice of side & sauce 44.9
	300g Cape Grim Porterhouse (GF, DF) + choice of side & sauce 49.9
	Steak Sides
	● Chips + Slaw (GF) ● Greens + Potato Mash (GF) ● Garlic Potatoes + Leaves (GFO)
Steak Sauces	
● Pub Gravy (GF, DF) ● Mushroom (GF, DF)	
● Green Peppercorn (GF) ● Garlic & Herb Butter (GF)	
DESSERTS	Burnt Basque Cheesecake 14.9
	Cherry compote, caramelised white choc crumble (GF)
	Strawberry Ice Cream Pie 14.9
	Honey joy crusted vanilla bean ice cream, strawberry gel (GF)
	Warm Dark Chocolate Brownie 14.9
Dulce de leche, Valhalla vanilla ice cream	
R18+ Affogato 14.9	
Valhalla vanilla ice cream, Espresso by Coffee Supreme + choice of liqueur (GF)	

KIDS MENU

KIDS Hotdog	14.9
Cheese, tomato sauce, hot chips	
KIDS Chicken & Chips	14.9
Crispy fried chicken, hot chips + tomato sauce (EF, GFO)	
KIDS Fish & Chips	14.9
Fresh panko crumbed fish, hot chips + tomato sauce (EF, DF, GFO, M)	
KIDS Calamari & Chips	14.9
Fried calamari, hot chips + tomato sauce (EF, GFO, I)	
KIDS Penne Pasta	14.9
Homemade napoli sauce + parmesan cheese (VEG)	

Only for the fortunate few under 12 years old.



FROSTY DOG

Natural, Healthy, and Delicious!
Only available as self-serve via our beachside kiosk.

**GRAB A CUP,
FILL IT WITH GOODNESS,
PAY BY WEIGHT, THEN
ENJOY YOUR CREATION!**

SPARKLING & CHAMPAGNE	Frankie NV Sparkling (REGIONAL SA).....	11/45
	42 Degrees South Sparkling Cuvee (COAL RIVER, TAS).....	14/60
	Chartley Sparkling Rose (WEST TAMAR, TAS).....	15/65
	Clover Hill Rose d'Assemblage (PIPERS BROOK, TAS).....	88
	Bianca Vigna Prosecco (VENETO, ITALY)*.....	65
	Altaness Pet Nat (HUON VALLEY, TAS)*.....	75
	Louis Roederer Champagne NV (CHAMPAGNE, FRANCE).....	140
	Taittinger Brut Reserve Magnum 1.5L (CHAMPAGNE, FRANCE).....	249

WHITE	Frankie Sauvignon Blanc (REGIONAL SA).....	11/45
	Chartley Estate Sauvignon Blanc (WEST TAMAR, TAS).....	14/60
	Moores Hill Riesling (WEST TAMAR, TAS)*.....	14/60
	Aquilani Pinot Grigio (FRUILI, ITALY).....	13.5/58
	The Luminist Pinot Gris (REGIONAL SA).....	12.5/54
	Frogmore Creek Pinot Gris (COAL RIVER, TAS).....	14/60
	Frogmore Creek Chardonnay (COAL RIVER, TAS).....	14/60
	Hesketh Moscato (LIMESTONE COAST, SA)*.....	12.5/54
	Totara Sauvignon Blanc (MARLBOROUGH, NZ).....	49
	Chartley Estate Pinot Gris (WEST TAMAR, TAS).....	69
	Chartley Estate Riesling (WEST TAMAR, TAS).....	72
	Loimer Organic Riesling (KAMPTAL, AUSTRIA)*.....	79
	Graci Etna Bianco DOC (SICILY, ITALY)*.....	75
	Shadowfax 'Midhill' Chardonnay (MACEDON RANGES, VIC).....	88
	Tolpuddle Chardonnay (COAL RIVER, TAS)*.....	110

ROSÉ	Reverie Rose (PAYS D'OC, FRANCE).....	13.5/58
	Delamere 'Flyleaf' Rose (PIPERS BROOK, TAS)*.....	15/65
	Graci Etna Rosato DOC (SICILY, ITALY)*.....	75

RED	Frankie Shiraz (REGIONAL SA).....	11/45
	Rockbare Shiraz (MCLAREN VALE, SA)*.....	14/60
	42 Degrees South Pinot Noir (COAL RIVER, TAS).....	14/60
	Storm Bay Merlot Cabernet (COAL RIVER, TAS).....	14/60
	Mojo Cabernet Sauvignon (MCLAREN VALE, SA)*.....	12.5/54
	Altaness Pinot Noir Unfiltered (HUON VALLEY, TAS)*.....	69
	Dog Point Vineyard Pinot Noir (MARLBOROUGH, NZ)*.....	92
	Stonier Reserve Pinot Noir (MORNINGTON PENINSULA, VIC).....	99
	Stargazer 'Kura' Shiraz Pinot Blend (COAL RIVER, TAS).....	79
	Graci Etna Rosso DOC (SICILY, ITALY)*.....	75
	Canalicchio Di Sopra Rosso di Montalcino (TUSCANY, ITALY).....	85
	Shaw & Smith Balhannah Shiraz (ADELAIDE HILLS, SA)*.....	99
	Henschke 'Keyneton Euphonium' Shiraz Cabernet (BAROSSA VALLEY, SA).....	89
	Hickinbotham 'The Nest' Cabernet Franc (MCLAREN VALE, SA)*.....	95
	Te Mata 'Awatea' Cabernet Blend (HAWKES BAY, NZ).....	82
	Leeuwin 'Art Series' Cabernet Sauvignon (MARGARET RIVER, WA).....	110

* Vegan friendly

SPRITZ

APEROL SPRITZ	
Aperol, Sparkling Cuvee, Soda	19
HUGO SPRITZ	
St. Germain Elderflower Liqueur, Sparkling Cuvee, Fresh Mint, Lime, Soda	23
LIMONCELLO SPRITZ	
Tasmanian Limoncello, Sparkling Cuvee, Fresh Mint, Lemon, Soda	24

GO RETRO

FRUIT TINGLE	
Vodka, Blue Curacao, Lemonade, Mixed Berries, Fresh Lime, Mint	20
COSMO	
Tasmanian Vodka, Triple Sec, Lime, Cranberry	22
GIN SLING	
Tasmanian Gin, Simple Syrup, Lemon, Angostura bitters, Tonic, Rosemary	23
BLUE LAGOON	
Tasmanian Gin, Blue Curacao, Fresh Lime, Simple Syrup, Soda	22

FISHBOWL

SIGNATURE SALTY DOG	
Salt Crust, Tasmanian Gin, Pink Grapefruit Juice, Fresh Lime, Soda	23
LONG ISLAND ICED TEA	
Tasmanian Vodka, Gin, Tequila, Bacardi, Triple Sec, Simple Syrup, Mint, Cola	24
MOJITO	
Bacardi, Fresh Lime, Fresh Mint, Simple Syrup, Soda	23
PINEAPPLE MAI TAI	
Bacardi, Sailor Jerry, Triple Sec, Pineapple Juice, Raspberry	23
BLOODY MARY	
Tasmanian Vodka, Tomato Juice + all the trimmings, at your spice level	23

MARGS + MARTINIS

CLASSIC MARGARITA ON THE ROCKS	
Salt Crust, Tequila, Cointreau, Simple Syrup, Fresh Lime	22
CHILLI MARGARITA	
Chilli Salt Crust, Tequila, Cointreau, Fresh Lime, Tabasco	23
PASSIONFRUIT MARGARITA	
Salt Crust, Tequila, Cointreau, Lime, Passionfruit	23
JAPANESE YUZU MARGARITA	
Salt Crust, Tequila, Cointreau, Simple Syrup, Japanese Yuzu	24
ESPRESSO MARTINI ON TAP	
Vodka, Kahlua, Melbourne Brew Espresso, Simple Syrup	19

NON-ALC	VIRGIN PINK PASSION FIZZ	
	Lyre's London Dry Spirit, Passionfruit, Fresh Lemon, Pink Grapefruit, Tonic.....	19
	VIRGIN BLOODY MARY	
	Lyre's London Dry Spirit, Tomato Juice + trimmings, at your spice level	19

TAPS	14 Rotating taps featuring local, national and international brands	
	Core Range	
	Cascade Lager, Cascade Draught, Great Northern Mid Strength, Pirate Life South Coast Pale, Balter Hazy & Eazy Hazy, Willie Smith's Organic Apple Cider, Brookvale Union Ginger Beer	
	ROTATING LOCAL CRAFT - Ask one of the team for what's hot right now	

PACKAGED BEER + CIDER	Cascade Premium Light	8.5
	Pure Blonde Low Carb	9.5
	Boag's Premium	11
	Guinness Draught Can	13
	Corona	13
	Mercury Draught Cider.....	11
	Two Bays Pale Ale (GF)	11
	Willie Smith's Non-Alc	10
	Frank's Cherry Pear Cider	13
	Heaps Normal Quiet XPA / Half Day Hazy.....	10
Guinness Draught Can Non-Alc	10	

SOFTIES	Pepsi / Pepsi MAX	4.5 / 6.5 / 7
	Lemonade / Raspberry / Solo	4.5 / 6.5 / 7
	Sarsparilla	4.5 / 6.5 / 7
	Lemon, Lime & Bitters	7
	Gillespie's Ginger Beer	7.5
	Bottled Juice	6.5
	Apple / Orange / Pink Grapefruit / Tomato / Cranberry / Pineapple	

MILKBAR	Traditional Milk Shakes	8.5
	Chocolate / Vanilla / Strawberry / Caramel / Blue Heaven	
	Retro Spiders	8.5
	Cola / Raspberry / Lemonade / Sarsparilla	
	Iced Coffee / Iced Chocolate / Iced Mocha	8.5

HOT DRINKS	Coffee by 	Black 4, Milk Based 4.5
	Alternative Dairy Co. Soy / Almond / Oat / Lactose Free	+1
	Monin Coffee Flavourings Caramel / Vanilla / Hazelnut.....	+1
	Hot Chocolate / Spiced Chai / Matcha Latte / Red Velvet Latte	6.0
	Tea by 'Love Tea'.....	5.5
	Honey Brewed Chai	7