

DINNER MENU 5- 8:30PM

STARTERS

Garlic Herb Bread		\$14
Parmesan cheese, house chutneys		
Half Dozen Tasmanian Oysters	GF, DF	
Natural		\$27
Kilpatrick		\$29
Sweet Potato & Macadamia Fritters	GF, DF, VEG, V	\$14
Pickled mustard greens, toasted coconut and coriander root salsa		
Fried Calamari	GF, DF	\$19
Rocket salad, tartare & lemon		
Roasted Pork Belly	GF, DF	\$17
Asian herb salad & oriental dressing		
Rosslyn Bay Prawns	GF, DF	\$28
Tartare & lemon		
Salmon Gravalx	DF	\$20
Zucchini remoulade & croutons		
Duck Rillettes	DF	\$20
House chutney & croutons		
Eggplant Parmigana	VEG, GF	\$16
Farm salad & parmesan		

SIDES

Potato Fries	GF, DF, VEG, V	\$10
Farm Garden Salad & Crumbled Fetta	GF, DF, VEG, VO	\$10
Seasonal Farm Vegetables	GF, DF, VEG, VO	\$12
Roast Chats	GF, VEG, VO	\$12
Grilled Broccoli & Danish Fetta	GF, VEG, VO	\$12

LITTLE TRACKERS

12 AND UNDER

Local Battered Mackerel	GF, DF	\$13
Salad & fries		
Spaghetti	VGO	\$13
Beef Bolognese Creamy Chicken		
Beef Burger	VO	\$14
Tomato sauce, sliced tomato, pickle & fries		

MAIN COURSE

SEA

Local Moringa Spaghetti		\$36
Prawns, fish, mussels, calamari, tomato, garlic & herb		
Grilled Mackerel	GF	\$32
Herb & tomato butter sauce, baked chats & greens		

LAND

Porchetta	GF	\$34
Sage and pistachio stuffing, roast chats, braised cabbage & kale		
Roast Chicken Roulade	GF	\$30
With carrot puree, garden greens & herb beurre blanc		
300G Rib Eye	GF	\$55
350G Sirloin		\$45
Potato galette, beef jus + ADD garlic cream local prawns (3) +\$9		
Roast Duck Breast	GF	\$38.50
Roasted parsnip, broccolini, herb glaze, cherry compote		
Lamb Shank	GF	\$28
Creamy mash, farm greens, caponata		
Lemongrass & Lime Coconut Curry	GF, DF, VEG, V	\$28
Veg fritter, farm vegetable, chutney, fried garlic, grain + ADD roast chicken +\$8 + ADD pork belly & prawns +\$13		
Eggplant Parmigana	VEG, GF	\$26
Farm salad & parmesan		

DESSERTS

Chocolate Spring Rolls		\$17
Kahlua dipping sauce, chocolate ice cream		
Creme Brulee		\$17
Toasted almond amaretto, biscotti,		
Sorbet	V	\$13
Mango & raspberry sorbet, seasonal fruits		
Affogato		\$13
Vanilla bean ice cream, almond biscotti, espresso + ADD spirit +\$5		
Chocolate Almond Torte	GF	\$15
Vanilla ice cream & berry coulis		
Kids Ice Cream	GF	\$5
Ice cream - vanilla, chocolate Topping - chocolate, strawberry, caramel		

GF/ GLUTEN FREE DF/ DAIRY FREE VEG/ VEGETARIAN V/ VEGAN VGO/VEGETARIAN OPTION VO/ VEGAN OPTION

Please advise our friendly staff of any dietary requirements

15% SURCHARGE APPLIES EVERY PUBLIC HOLIDAY

