

LUNCH MENU

12-4PM

STARTERS

Garlic Herb Bread \$14
Parmesan cheese, house chutneys

Half Dozen Tasmanian Oysters GF, DF \$14
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
Fennel and orange salad

Duck Rillettes DF \$20
House chutney & croutons

Eggplant Parmigiana VEG, GF \$16
Farm salad & parmesan

SIDES

Farm Garden Salad & Crumbled Fetta VEG, VO \$10

Potato Fries GF, DF, VEG, V \$10

Seasonal Farm Vegetables GF, DF, VEG, V \$12

Roast Chats GF, VEG \$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

Rosslyn Bay Mackerel GF, DF \$28
Battered OR grilled
mustard dressing slaw, fries, lemon & tartare

Mackerel Burger \$25
Battered mackerel, soy tartare sauce, cheese, farm pickles, & fries

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, DF (without garlic prawns) \$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

Beef Burger VO \$25
Smoked tomato relish, cheddar, pickles salad & fries

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 Parmigiana 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 ice cream, almond biscotti, espresso
+ ADD spirit +\$5

Chocolate Almond Torte GF \$16
Vanilla ice cream & berry coulis

Kids Ice Cream GF \$5
Ice cream - vanilla, chocolate
Topping - choc, strawberry

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

