

# Starters

Focaccia and Semidried Tomato Pup Loaf  
Served with Butter and Olive Oil and Balsamic Dipping Sauce - \$6.50

Soup of the Day - \$8.50

Swiss Brown Mushrooms Centered with Capsicum, Fetta, Pine Nuts,  
Baby Spinach and Roasted Tomatoes and Baked till Golden Brown - \$16.50

Ricotta, Pine Nuts and Cous Cous Frittata on Salad Greens  
Served with Home Made Tomato Relish - \$17.50

Prawn Gyoza - Prawns Wrapped in Light Japanese Pastry,  
Steamed and Served in a Spicy Tom Yum Broth - \$18.50

Greek Lamb Salad - Lamb Loin Marinated in Lemon and Garlic  
and Combined with Olives, Tomato, Fetta and Salad Greens - \$17.50

# Mains

Seared Tender Prime Eye Fillet Steak on Creamy Mashed Potato with Béarnaise Sauce  
Served with Fresh Seasonal Vegetables - \$33.00

Chicken Breast Supreme Topped with a Rich Red Wine Glaze Enhanced by Shallots,  
Mushrooms, Bacon and Herbs and Served with Fresh Seasonal Vegetables - \$27.00

Fresh Tasmanian Seafood Tossed with Spaghetti in a Light Tomato Pesto Sauce  
and Topped with Shaved Parmesan - \$30.00

Fresh Local Catch of the Day Served on a Courgette Fritter  
with Hollandaise Sauce and Fresh Seasonal Vegetables - \$27.00

Marinated Barbeque Pork Fillet on Arabian Cous Cous  
Served in Tortilla Basket with Bok Choy and Oyster Mushrooms - \$28.00

Creamy Vegetable Risotto Flavoured with Mint and Lemon and Topped with Shaved Parmesan - \$26.00

# Desserts

Crepe Suzette; Classical French Dessert of  
Three Crepes in a Sweet Orange Sauce, Served with Vanilla Ice Cream - \$10.00

Blackberry Crumble Tart Served with an Iced Lemon Cream - \$10.00

Chocolate Profiteroles - Choux Pastry Puffs Centered with  
Crème Pâtisserie and Smothered in Rich Chocolate Sauce - \$12.00

Raspberry, Lemon and Chocolate Layered Iced Terrine Accompanied by Almond Bread - \$10.00

\*\*\*\*\*

*Piazza D'oro* \$3.80

Espresso, Flat White, Cappuccino, Latte, Mocha, Long Black, Affogato, Macchiato

*The Art of Tea (Loose Leaf)* \$3.80

English Breakfast, Earl Grey, Jasmine Green, Chamomile, Peppermint and Spiced Chai

Vanilla Honey Chai Latte \$4.00

Hot Chocolate with Marshmallows \$4.00

Chocolate Affogato \$6.50

Vanilla Ice cream covered in chocolate and served with a shot of espresso.

A great alternative to a dessert, try with your favourite liquor for an extra \$4.50

*Liqueur Coffee* \$9.00

Irish - Irish Whiskey, Mexican - Kahlua, Jamaican - Tia Maria Roman - Galliano, Prince Charles - Drambuie

Cognac Remy Martin VSOP (60 ml) \$12.00

*Port*

Penfolds Club \$4.00

Hanwood \$5.00

Galway Pipe \$7.00

Grandfather \$10.00

Rutherglen Muscat \$6.00