

Starters

Garlic Bread \$5.00

Delicious Garlic Butter Melted on Crispy Ciabatta

Garlic & Cheese Bread \$5.50

Delicious Garlic Butter and Bocconcinni Cheese on Crispy Ciabatta

Mustard & Cheese Bread \$6.00

Butter Blended with Milawa Mustards and a Tasty and Mozzarella Cheese Mix on Crispy Ciabatta

Tomato, Herb, Cheese & Olive Bread \$6.50

Tangy Semi-Dried Tomato and Basil Butter Combined with Parmesan, Toasted on Ciabatta and Topped with Local Kalamatta Olives

Cheese & Bacon Loaf \$12.50

Served with a Trio of House-Made Butters

Minestrone Soup V \$9.90 with Bacon \$10.90

Traditional Soup with seven different Vegetables & Pasta - Supe it up and Ask for Crispy Bacon. Served with a Hot Ciabatta Roll

Note :- Ciabatta Roll Contains Gluten

Barramundi & Clam Chowder \$12.50

Warm up with this Tasty House made Chowder Topped with Parmesean and Served with a Hot Ciabatta Roll

Tasmanian Barilla Bay Oysters

Natural 6 \$13.00 12 \$24.00

Cold & Fresh with Lemon Wedges

Kilpatrick 6 \$14.00 12 \$25.00

With Bacon and Worstershire Sauce

Tavern 6 \$15.00 12 \$26.00

Grilled with Green Tabasco, Ham and Parmesan

Mains

Paddock & Pond

GF

\$33.50

This is a Premium Local Grass Fed Eye Fillet Steak, was to Popular to take off Winter Menu, Topped with Creamy Scallop and Prawn Sauce and Served on a Bed of Sweet Potato Mash. "Best Served Medium Rare".

P.E.F.S

\$31.90

This Premium Eye Fillet Steak is Served with Hand Cut Chunky Wedges and Topped with your Choice of Chefs own Blueberry **Blood** Tomato Chutney, Brown Onion Gravy, Rich Red Wine Pepper Sauce or Creamy Mushroom Gravy. "Best Served Medium Rare".

GF Sauces Available on Request at an Extra \$2.00

New York Sirloin

\$31.50

This is a Whopper 500g's of Pure Local Grain Fed Sirloin, served With Hand Cut Chunky Wedges and Topped with Chefs own Blueberry **Blood** Tomato Chutney, Brown Onion Gravy, Rich Red Wine Pepper Sauce, Creamy Mushroom Sauce or a Trio of Milawa Mustards. ***NOTE*** Cooking This Steak Past Medium May Drop the Weight By Up To 20% GF Sauces Available on Request at an Extra \$2.00

"Porky" Bushranger

\$32.50

Grain Fed Pork Sirloin served on Sweet Potato Mash, Surrounded by Seasonal Steamed Vegetables and topped with Chefs Home Made Apple Chutney & Beer Battered Onion Rings. Best Served Medium.

Tavern Giant Shank Pie

Our Signature Dish



\$28.90

Made In-House. This Pie is a Meal in a Bowl.

Slow Cooked Lamb Shank with Bacon, Mushroom, Onion, Peas and Chunky Potato Served with a Damper Style Roll to Soak up the Last Drop and a Snippet of Salad.

Mains

Komfort Kiev

\$28.00

This Chemical & Growth Hormone Free Chicken Breast is Filled with Whipped Garlic Cream Cheese and Coated in Chunky Style Crumbs, Oven Baked and Served on Steamed Rice with Seasonal Vegetables and Topped with a Creamy Garlic & Avocado Sauce. "I'm Sure you'll Enjoy"

Nudie Kiev

GF

\$26.90

This Chemical & Growth Hormone Free Chicken Breast is Filled with Whipped Garlic Cream Cheese, Oven Baked and Served on Steamed Rice with Seasonal Vegetables and Topped with a Creamy Garlic & Avocado Sauce. "I'm Sure you'll Enjoy"

Ultimate Chicken Parmigiana

\$21.00

Large Chemical & Growth Hormone Free Chicken Breast Gently Tapped and Boldly Coated with Large Crunchy Bread Crumbs, Topped with Chefs Napoli Sauce, Virginian Ham and a Selection of Cheeses. Served with Baked Chats and a Garden Salad.
"You'll Talk About This One".

Naked Parmigiana

GF

\$19.90

Butterflied Chemical & Growth Hormone Free Chicken Breast, Grilled and Topped with Chefs Napoli Sauce, a Selection of Cheeses and Served with Baked Chats and a Garden Salad.

Crispy Skin Atlantic Salmon

GF

\$26.90

"Petuna Seafoods" in Tasmania Certify that this "World Class Atlantic Salmon" is 48 Hours from Harvest, or Less when Delivered to our Doors from the Chilli but Pristine Waters of the Derwent River. Lightly Seasoned with salt & Pepper, this Fish is Grilled Skin Side Down to Lock in its Rich Flavours. Served on Sweet Potato Mash with Steamed Seasonal Vegetables and Fresh Lemon & Lime Wedges and a Little Sweet Chilli Mayo

Barramundi Clam Chowder

\$24.50

This is a Main Size Bowl of Chefs Creamy Chowder, Served with a Grilled Rash of Bacon & Parmesean on Top and a Garlic Filled Cibatta Roll.

Mains

Pumpkin, Spinach and Fetta Lasagne

V

\$21.90

Chefs House made Lasagne was to Popular to Leave of this Winter Menu, is Layered with Pasta, Roasted Butternut Pumpkin, Spinach and Napoli Sauce, Topped with a Fetta Béchamel Sauce. Served with Steamed Vegetables or Chips and Salad.

Tavern Rissotto

V

GF

\$19.90

Roasted Pumpkin , Mushroom are & Advocado Stirred Through Arborio, Boiled in Vegetable Stock, Finished with a Little White Wine & Cream

Sides

Chips \$3.00

Seasonal Vegetables \$3.50

*NOTE

All meals are prepared in our kitchen where flour and nuts are also in use, we are extremely careful not to cross contaminate.

GF Gluten Free

V Vegetarian

If you have complaints please let us know and we will endeavour to fix your problem as soon as possible.

If you enjoy your meal and service please let a friend know.

Chef