

Entrees and Light Meals

• (-	Garlic Pizza - mozzarella and garlic (V) Three Steps Pizza - napoli base and mozzarella (V)	\$13
	Throg Stone Pizza - napoli base and mozzarolla (\/)	
• T	Trifee Steps Fizza - Hapoli base and mozzarelia (V)	\$13
• N	Meat Lovers Pizza - napoli base, bacon, sausage, salami and mozzarella	\$19
• V	Warmed Olives - kalamata olives, toasted bread, hummus (V)	\$15
• L	Loaded Wedges - napoli sauce, bacon and cheese (Vo)	\$19
• K	Korean Fried Chicken - coconut rice and salad garnish	\$24
	Stuffed Capsicum filled with roast pumpkin, parsnip and sweet potato, spinach, pasil and pine nuts with a balsamic swirl and dukkah crumb (GF,DF,Vg,V)	\$24

<u>Fryer</u>

(with chips and salad)

•	Battered Fish - lightly battered with lemon and tartare sauce	Entrée \$24/\$32
•	Chicken Schnitzel - herb and panko crumbed with your choice of sauce	\$27
•	Chicken Parmigiana - Traditional - BBQ Meat lovers - Hawaiian	\$29
•	Tasmanian Scallops - panko crumbed with lemon and tartare sauce	Entrée \$25/\$36



Mains

•	Korean Fried Chicken - coconut rice, broccolini, spring onion, sweet and tangy soy glaze	\$29
•	Venison Pie - slow cooked Tasmanian venison in gravy topped with puff pastry with duck fat potatoes and baby carrots (DF)	\$32
•	Stuffed Chicken Breast - pocketed with sundried tomatoes, brie and spinach, with duck fat potatoes, broccolini and a pesto cream sauce (GF)	\$34
•	Pumpkin Risotto - garlic sauce, basil pesto, spinach, shallots, mushrooms and pine nuts (V)	\$27
•	Lamb Shoulder - braised in red wine with root vegetables on garlic mash (GF)	\$34
•	Tasmanian Salmon - oven baked, on a Mediterranean salad, roast vegetable medley, and herb butter (GF)	\$36
•	250gm Tasmanian Scotch Fillet steak, chips and salad or vegetables and sauce of your choice (GF, DFo)	\$42
•	Creamy Garlic Prawns - coconut rice, spinach and spring onions Or spice it up and ask for some chilli!	\$29
•	Beef Rissoles - Tasmanian grass fed beef, potato mash, seasonal vegetables and gravy	\$29
Sauce	s: Gravy (GF) - Mushroom (GF) - Pepper (GF) - Bacon & Basil Pesto sauce (GF)	\$4
Sides:	Rosemary Salted Fries - Vegetables - Garden salad - Garlic mash	\$8.5



Desserts

•	Chocolate Panna Cotta - chocolate crumb, double cream (GF)	\$15
•	Traditional Sticky Date and Walnut Pudding - butterscotch sauce and ice cream	\$15
•	Apple Crumble - vanilla ice cream	\$15
•	Affogato - vanilla ice cream, espresso coffee and your choice - Frangelico, Baileys, Cointreau or Kahlua	\$17.5
•	Ice Cream Sundaes - vanilla ice cream, chocolate, strawberry or caramel syrup, double cream and chocolate shards (GF)	\$12