



## STARTERS TO SHARE

**Garlic Bread** \$13  
w/ Extra cheesy garlic bread (V)

**Our beetroot cure salmon** \$16

On toasted sourdough, sour cream, dill, capers

**Duck spring rolls** \$18  
Sweet chilli & soy dipping sauce

## ENTREE

**Pumpkin arancini** \$18  
On beetroot hummus, baby leaves, truffle mayonnaise

**House seafood chowder** \$19/  
Seafood braise w/ potato, leek, squid, \$32  
salmon, smoked cod, prawns, served w/  
dinner roll

**Truffled gnocchi** \$18  
Potato gnocchi, sauteed mushrooms, spinach, cherry tomatoes, truffle oil, parmesan (GF)

**Flash fried calamari** \$19/  
Rice flour dusted calamari, salad leaves, \$32  
coriander yoghurt, chilli jam

**Bbq sticky pork belly** \$18  
Slowly braised, plum & sweet chilli dressing on steamed rice

## BURGERS

**Vegetarian** \$24  
Toasted milk bun, cheese, shredded lettuce, tomato, onion jam, + fries

**Tropical chicken schinitel** \$25  
Toasted milk bun, tomato, ham, cheese, pineapple relish, lettuce, mayo + fries

**Wagyu beef** \$25  
Toasted milk bun, bacon & onion jam, lettuce, mayo tomato, relish + fries

Gluten free buns add \$2

## MAINS

**House beer battered market fish** \$31  
w/ chips, tartare, house salad & lemon

**Tasmanian Atlantic salmon** \$35  
Pan seared salmon on a creamy mash, steamed vegetables, salsa verde (GF)

**Pot pie of the day** \$29  
Cheesy mash potato crust, side salad  
See your waitress (GF)

**Tram bar parmigiana** \$29  
Crumbed chicken breast, topped w/ napoli sauce, cheese w/ chips & salad

**Tuscan chicken breast** \$34  
Sou vide chicken breast grilled, potato gnocchi, sauteed mushrooms, spinach, cherry tomatoes, truffle oil, parmesan

**Duck ragu pappardelle & orange gremolata** \$34  
Confit duck ragu, egg noodle pasta, orange gremolata & grana cheese

**Char grilled scotch 300g** \$42  
Tasmanian scotch fillet steak served w/ chips & salad or vegetables (GF)

mushroom, pepper, pan gravy, bearnaise \$3  
English mustard, horseradish cream, tomato, aioli, tartare \$2

## SIDES

Garden salad (V) \$10  
Crispy onions + garlic aioli (V) \$10  
Potato fries + garlic aioli (V) \$10  
Steamed greens \$10  
Sweet potato chips + sour cream/chilli (V) \$10

## DESSERT \$15

**Cheesecake of the day**  
w/ berry coulis

**Our Belgium chocolate mousse**  
w/ cream

**Chefs sticky date pudding**  
w/ ice cream

please note -  
menu changes  
are seasonal  
and may differ