



THE TRAM BAR  
EST. 1978

## ENTREE

<b>Garlic and Cheese Bread</b>	14
Half Portion	7
<b>Bruscheta</b>	16
Tomato Onion, pesto, Italian glaze, fetta crumble served on a local tasted sourdough	
<b>Soft Shell Chicken Taco</b>	16
Two soft shell, chicken strips, coleslaw and house made siracha mayo.	
<b>Watermelon Salad</b>	18
Fetta, balsamic, pomegranate, mint and molasses	
<b>Caesar Salad</b>	18
Crispy cos lettuce, bacon, pecorino, croutons and poached egg	
<b>Fried Calamari</b>	19
served with coleslaw, in house chilli jam and lemon wedges	

## BURGERS

<b>Wagyu beef</b>	28
Toasted milk bun, bacon, onion jam, cheese, lettuce, aioli and tomato relish. Served with fries	
Crumbed chicken, vegetarian and vegan option also available.	
Gluten free buns add	2

## SIDES

Garden Salad (V)	10.5
Onion rings	12
Steamed seasonal vegetables	10
Fries	10

## MAINS

<b>Lamb Pot Pie</b>	30
Slow cooked lamb shoulder, steamed vegetables and silky mashed potatoes, crowned with a golden crispy cheese crust. Served with a fresh house salad	
<b>Fish and Chips</b>	32
Served with lemon wedges, chips, tartare sauce and fresh house salad	
<b>Alla Parmigiana</b>	30
Crumbed chicken breast, Napoli sauce, ham and Melted cheese. Served with chips and fresh house salad	
<b>Grilled Atlantic Salmon</b>	35
Pan-seared Tasmanian salmon with a delicately crisped skin, served atop creamy mashed potatoes and accompanied by steamed seasonal vegetables. Finished with a lemon butter sauce. (GF)	
<b>Vegetarian Pasta</b>	28
Al dente fettuccine tossed in a rich and velvety tomato cream sauce, complemented by sautéed mushrooms and finished with aged Parmesan cheese. (GFOA, DFOA)	
<b>300g Porter House steak</b>	44
Premium Tasmanian cut with rich flavour, grilled to your liking. Served with chips and salad or seasonal vegetables.	

### Sauces

Mushroom, pepper, pan gravy, bearnaise	3
English mustard horseradish	2

A SURCHARGE ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS (15%) All prices are in Australian dollars and are inclusive of GST.



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## DESSERT

**Caramel Cheesecake** 16

*Served with caramel topping and  
whipped cream*

**Belgian Chocolate Mousse** 16

*Served with berry compote, whipped  
cream and grated chocolate (GF)*

**Walnut and Chocolate Brownie** 16

*Served with butterscotch sauce and  
vanilla bean ice cream*

## ICE CREAM

**Vanilla ice Cream (GF)** 16

**Chocolate Ice Cream (GF)** 16

**Raspberry Sorbet (GF, DF)** 16

**Trio of Ice Cream (GF)** 16

*Vanilla, Chocolate and Raspberry  
sorbet*