



THE TRAM BAR
EST. 1978

WINTER MENU

Tasmanian Produce • Seasonal Ingredients • All Prices Include GST

STARTER

Soup of the Day - 16

Ask our team about today's house-made seasonal soup. Served with dinner roll and butter.

[G, D]

ENTRÉE

Garlic Bread - 15.5

Add Cheese - 16.5

[G, D]

Flash-Fried Squid - 21

Chilli and lime flash-fried squid served with herbed dill aioli and lemon.

[S, E, D, A]

Mushroom Arancini - 20

Served with beetroot hummus, truffle mayo and Parmesan.

[G, D, E, V]

Soft Shell Chicken Tacos - 18

Three soft shell tacos filled with pulled chicken in a smoky chipotle sauce, topped with sour cream, guacamole and fresh salsa.

[G, D]

SALADS

Garden Salad - 12.5

Mixed fresh seasonal vegetables with in-house Italian vinaigrette.

[GF, DF, VE]

Caesar Salad - 20

Crisp baby cos, crunchy bacon pieces, shaved Parmesan and croutons tossed in a traditional Caesar dressing, topped with a poached egg.

[GF, D, E] *This is gluten free*

Falafel & Root Vegetable Salad - 24.5

Falafel, roasted root vegetables and feta with a light hummus dressing.

[V, D, SESAME]

MAINS

300g Tasmanian Porterhouse - 50

Premium Tasmanian cut, served with chips and salad or steamed vegetables, with your choice of sauce.

[GF option available]

Lamb Pot Pie - 33

Slow-cooked Tasmanian lamb in a rich gravy, topped with silky mashed potato and a crispy golden cheese crust. Served with side salad.

[GF, D]

Grilled Tasmanian Atlantic Salmon - 39

Pan-seared Tasmanian salmon served atop creamy mashed potatoes and steamed seasonal vegetables, with lemon and dill butter.

[GF] [F, D, A]

Chicken Schnitzel - 27.5

Hand-crumbed chicken breast with your choice of sauce, served with chips and salad or steamed vegetables.

[G, E, D]

Chicken Parmigiana - 31

Hand-crumbed chicken breast topped with Napoli sauce, ham and cheese, served with chips and salad or steamed vegetables.

[G, D]

Beer-Battered Market Fish - 35.5

Fresh local market fish in a crispy golden beer batter, served with chips and salad, tartare and lemon.

[G, F, A] *E (tartare)*

Vegetarian Lasagne - 31

Seasonal chargrilled vegetables in rich Napoli sauce, layered between pasta sheets and topped with a delicate creamy béchamel.

[G, D, V] GF Option Available

SAUCES

Choice of Sauce

Mushroom [GF, D] | Peppercorn [GF, D]

Tomato [GF] | Creamy Garlic [GF, D] | Barbecue [GF]

Hot English Mustard [GF] | Horseradish [GF]

See Page 2 for Desserts, Ice Cream & Kids Menu.



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WINTER MENU

Desserts • Ice Cream • Kids Menu

DESSERTS

Berry Cheesecake - 16

Creamy vanilla cheesecake made with seasonal Tasmanian berries, served with Chantilly cream and fresh berries.
[G, D]

Crème Brûlée - 16

Delicately flavoured with orange and rosemary, served with macadamia shortbread.
[D, E, N]

Warm Sticky Date Pudding - 16

Served with creamy butterscotch sauce and vanilla ice cream.
[G, D, E]

ICE CREAM

Trio of Ice Cream - 12

Vanilla, chocolate and raspberry sorbet.

Vanilla Ice Cream - 12

[GF, D]

Chocolate Ice Cream - 12

[D, may contain G, N, E]

Raspberry Sorbet - 12

[GF, DF, VE]

KIDS MENU (UNDER 12 ONLY) - 16.5

Battered Fish & Chips

With chips and tomato sauce.
[G, F, A]

Chicken Strips & Chips

With chips and tomato sauce.
[G]

Kids Pasta

Pasta with classic Napoli sauce and cheese.
[G, D]

Kids Burger & Fries

Beef patty, tomato sauce, cheese and fries.
[G, D]

Allergen Key: G = Gluten | D = Dairy/Milk | E = Egg | F = Fish | S = Shellfish/Seafood | N = Tree Nuts | SESAME = Sesame | V = Vegetarian | VE = Vegan | GF = Gluten Friendly

Seafood Country of Origin: A = Australian, I = Imported, M = Mixed Origin.

For guests with food allergies or sensitivities: Our menu items may contain common allergens including wheat (gluten), dairy, eggs, soy, fish, shellfish, peanuts, and tree nuts. We prepare all dishes in a shared kitchen and cannot completely eliminate cross-contact between ingredients. If you have a food allergy or intolerance, please inform your server so we can accommodate your needs and recommend suitable options. However, we cannot guarantee that any menu item is entirely free of the allergens listed. The customer assumes the risk of consuming products that may contain allergen traces.

15% surcharge applies on Public Holidays.