

ALL DAY Dining Menu

SERVED DAILY 11:00 – 21:30

ENTREE

Star Anise Scented Fennel Soup 16.0
Served with warm bread *gf v*

Truffled Mushroom Arancini 18.0
Confit butternut puree, arugula, pepita *veg*

SIDES

Beer Battered 'Bad Boys' Chips 10.0
Tomato sauce *df*

DESSERT

Seasonal Melons & Berries 14.0
Today's selection *gf v*

Tasmanian Cheese Platter 26.0
3 seasonally selected local cheeses (30g)

Served with dried fruits, nuts, quince
& crisp bread *veg ***

MAINS

The Grand Club Sandwich 20.0
Double decker sandwich, grilled chicken, fried egg, bacon, aioli, sliced cheddar & chips

Black Angus Beef Burger 22.0
Tasmanian black angus beef, brioche bun, pickles, bacon, fried egg, beetroot, sliced cheddar & chips

Fish & Chips 30.0
Battered fish, tartare sauce, lemon wedges, petit salad & chips

Steak Sandwich 25.0
Grilled beef striploin, turkish bread, aioli, caramelised onion relish, sliced cheddar & chips

Portobello Sandwich *veg *** 20.0
Confit portobello mushroom, turkish bread, chilli jam, baby cos, tomato, sliced cheddar & chips

Cinnamon scented chickpea masala *gf v* 29.0
Fragrant rice, raita, papadum

Grand Caesar Salad 22.0
Baby cos leaves, bacon, parmesan shavings, anchovy, soft boiled egg & croutons ****

Add grilled chicken tenderloin | 5.0



UNIQUELY TASMANIAN

Working closely with our local suppliers, we embrace the best of our island's ingredients

Creating inspired dishes from around the world, our produce is selected by our Executive Chef to ensure only the finest appears on our menu, bringing the paddock to the plate



Eggs from Olson's Farm
Chicken from Marion's Bay
Beef from the Cape Grim Region
Cheeses from artisan makers
Pork from Scottsdale
Fruit & vegetables sourced seasonally

Open 7 Days, All Year Round
Buffet Breakfast – Lunch – High Tea
Dinner – Event Space
Happy Hour