



## LODGE RESTAURANT LUNCH

---

### SMALL PLATES

SOURDOUGH BREAD Sliced sourdough bread served with extra virgin olive oil and a raspberry balsamic reduction	\$9	6 TASMANIAN PACIFIC OYSTERS Served natural with lemon, Kilpatrick or with Vietnamese dressing (GFO)	\$26
SOUP OF THE DAY Soup of the day served with crispy toasted sourdough and cultured butter	\$16	TASMANIAN SCALLOPS Barnett's Scallops served in a half shell with mustard cream, white wine sauce and cheesy crumbed crust	\$24
ASPARAGUS START Asparagus, chevre, mushroom duxelle and mushroom puree with truffle salsa and rocket	\$20	KING PRAWNS Mooloolaba king prawns, coriander yogurt dressing, mango and avocado salsa and chilli jam (GFO)	\$26

---

### LARGE PLATES

PUMPKIN CROQUETTES Pumpkin, sage and fetta croquettes with roasted red capsicum sauce, rocket and pine nuts (VG)	\$25	BEEF BURGER Angus beef burger on a Turkish bun with tasty cheese, bacon, tomato, onion marmalade, lettuce and relish. Served with fries	\$25
SALT AND PEPPER SQUID Pineapple cut squid tossed in housemade salt and pepper seasoning with apple, shallot, coriander and peanut salad (GFO)	\$22	THAI BEEF SALAD Cape Grim eye fillet, served with cherry tomatoes, rice noodles, cucumber, coriander, mint and chilli	\$26
CHICKEN CAESER Grilled free-range chicken, cos lettuce, bacon, poached egg, parmesan and croutons	\$22	FISH AND CHIPS Panko crumbed pink ling served with fries and a cherry tomato, cucumber, red onion and fetta salad with vinaigrette	\$29
TOFU BOWL Grilled Tofu, rice, steamed greens and peanut sauce (GFO) (V)	\$22	TASMANIAN OCEAN TROUT Crispy skinned ocean trout served with jasmine rice, steamed greens and finished with a black pepper, ginger and chilli sauce (GFO)	\$35
CHICKEN BURGER Grilled free-range chicken breast on a Turkish bun with tasty cheese, bacon, avocado, tomato, lettuce. Served with fries and black truffle mayo	\$25	MARINERS PIE Tasmanian fresh farmed salmon, local scallops and king prawn tails, in a light curry and cream white wine sauce topped with crispy filo. Served with steamed greens. *Please allow 20 minutes	\$35

---

### TO FINISH

STICKY DATE House made sticky date pudding served with meander valley double cream and walnuts	\$16
CHEESECAKE Cheesecake of the day with complimenting garnishes	\$16
BUTTERSCOTCH SEMIFREDDO Homemade semifreddo, poached fruit, fresh berries, roasted Canadian maple hazelnuts, raspberry syrup (contains alcohol) (GFO)	\$16
TASMANIAN CHEESE PLATE Fresh apple and pear slices, quince paste, crackers and your choice of <u>one</u> Tasmanian cheese (GFO): Blue, Cheddar or Brie Addition cheese portion \$6	\$16

SCOTCH FILLET Scotch fillet steak, cooked to order, served with Paris mash, greens, mushroom finished with a red wine jus (GFO)	\$39
--	------

---

### ON THE SIDE

FRIES Add garlic aioli \$2	\$9
BUTTERED STEAMED GREENS	\$9
HOUSE SALAD	\$9

---

Please advise wait staff of all dietary requirements  
(VG) Vegetarian (DF) Dairy Free (GF) Gluten Free (V) Vegan (GFO)  
Gluten Free Option

---