



LODGE RESTAURANT

MENU

OUR PRODUCE

At Barnbogle we pride ourselves on sourcing and serving Tasmania's finest produce. Wherever possible, we source locally to support farmers, ensure the highest quality and also to reduce our food miles.

Some of our famous Tasmanian produce is sourced from the following regions:

Oysters: East Coast Tasmania

Our Tasmanian oysters are grown and harvested in the cold, clean waters off Tasmania's east coast.

Scallops: Bridport, North East Tasmania

We source our scallops from Allan Barnett Fishing Co. who are located in Bridport, just 5 minutes from us here at Barnbogle.

Salmon: Southern Tasmania

Tasmanian Atlantic Salmon ranks among the best salmon in the world. It is raised in the pristine waters of Tasmania in a stress free environment which ensures the highest quality utilising sustainable practices.

Pork: Scottsdale, North East Tasmania

Scottsdale Pork is paddock-bred in the Cuckoo Valley just 20 minutes from Barnbogle. The company philosophy is to ensure their pigs are nurtured through the highest standards to produce a tasty, natural pork.

Beef: North East and North West Tasmania

Cape Grim Beef is exceptional quality beef grown in a natural, pristine environment. Only the very best grass fed cattle are selected for the Cape Grim brand, graded according to Meat Standards Australia strict guidelines guarantees tenderness and eating quality.

The Barnbogle Farm is one of the largest suppliers to Cape Grim Beef.

STARTER

HOUSE BAKED BREAD	9
House baked cob loaf, Meander Valley butter (V) - serves two	
6 FRESH TASMANIAN PACIFIC OYSTERS	26
Natural with lemon (GF)	
Kilpatrick (GF)	
Vietnamese dressing (GF)	

ENTRÉE

SMOKED SALMON AND CRAB	22
Cold smoked Tasmanian salmon, blue swimmer crab, mascarpone cream, wakame seaweed salad, flying fish roe, lavosh cracker	
KING PRAWNS	26
Mooloolaba king prawns, coriander yoghurt dressing, mango and avocado salsa (GF)	
ASPARAGUS TART	20
Australian asparagus, chévre, mushroom duxelle, mushroom puree, truffle salsa and rocket (V)	
CHICKEN PARFAIT	20
House made chicken liver parfait, our piccalilli and house bread (GFO)	
TASMANIAN SCALLOPS	24
Barnett's scallops warmed in the half shell with mustard cream, white wine sauce and cheesy crumbed crust	

MAIN

OLIVE PAPPARDELLE	32
Roasted Mediterranean vegetables, olive pappardelle, basil pesto and grated parmesan (V)	
MARKET FISH	39
Fresh local whitefish, gremolata crust, Paris mash, wilted spinach, citrus salsa, lemon beurre blanc (GFO)	
MARINERS PIE	35
Tasmanian fresh farmed salmon, local scallops, king prawn tails in a light curry and cream white wine sauce, crispy filo, steamed greens	
BEEF DAUBE BURGUNDY	42
Slow cooked beef cheeks, shallots, spec and mushrooms with silky mash, red wine reduction	
500G + CAPE GRIM BEEF RIB EYE STEAK	72
Char-grilled, roasted chat potato, baby spinach, spec, dijon cream (GF)	
CAPE GRIM EYE FILLET	49
200g eye fillet grilled to order, roasted Portobello mushroom, potato gratin, red wine jus, sauce béarnaise (GF)	
DUCK CONFIT	39
Twice cooked duck confit leg, chicken ballotine, pave potato, wilted spinach, orange and star anise (GF)	
SCOTTSDALE PORK BELLY	38
Crispy, crackling pork belly, confit potatoes, steamed broccolini, walnuts and apple, with cider infused pork and apple cream (GF)	

ON THE SIDE

FRIES	8
Add truffle mayonnaise (V)	10.5
BUTTERED STEAMED GREENS (V)	9
PETIT CAESAR SALAD (GFO, DF, V)	10

DESSERT

STICKY DATE	16
Home made sticky date pudding, Meander Valley double cream	
CHEESECAKE	16
House cheesecake, Meander Valley double cream	
CRÈME BRÛLÉE	16
Caramel-apple brûlée, poached spiced apple, butter crumble, vanilla ice cream	
BUTTERSCOTCH SEMIFREDDO	16
Home made semifreddo, poached fruit, fresh berries, roasted Canadian maple hazelnuts, raspberry syrup*	
*contains alcohol	
TASMANIAN CHEESE	16
Fresh apple and pear slices, quince paste, crackers and your choice of <u>one</u> of the daily cheese specials	
Additional cheese (per portion)	6