



LODGE RESTAURANT LUNCH

SMALL PLATES

SOURDOUGH BREAD	\$9	6 TASMANIAN PACIFIC OYSTERS	\$26
Sliced sourdough bread served with extra virgin olive oil and a raspberry balsamic reduction		Served natural with lemon, Kilpatrick or with Vietnamese dressing (GFO)	
SOUP OF THE DAY	\$16	TASMANIAN SCALLOPS	\$24
Soup of the day served with crispy toasted sourdough and cultured butter		Barnett's Scallops served in a half shell with mustard cream, white wine sauce and cheesy crumbed crust	
ASPARAGUS START	\$22	KING PRAWNS	\$26
Asparagus, chevre, mushroom duxelle and mushroom puree with truffle salsa and rocket		Mooloolaba king prawns, coriander yogurt dressing, mango and avocado salsa and chilli jam (GFO)	

LARGE PLATES

PUMPKIN CROQUETTES	\$25	BEEF BURGER	\$25
Pumpkin, sage and fetta croquettes with roasted red capsicum sauce, rocket and pine nuts (VG)		Angus beef burger on a Turkish bun with tasty cheese, bacon, tomato, onion marmalade, lettuce and relish. Served with fries	
SALT AND PEPPER SQUID	\$24	THAI BEEF SALAD	\$26
Pineapple cut squid tossed in housemade salt and pepper seasoning with apple, shallot, coriander and peanut salad (GFO)		Cape Grim eye fillet, served with cherry tomatoes, rice noodles, cucumber, coriander, mint and chilli	
CHICKEN CAESER	\$24	FISH AND CHIPS	\$31
Grilled free-range chicken, cos lettuce, bacon, poached egg, parmesan and croutons		Panko crumbed pink ling served with fries and a cherry tomato, cucumber, red onion and fetta salad with vinaigrette	
TOFU BOWL	\$22	TASMANIAN OCEAN TROUT	\$35
Grilled Tofu, rice, steamed greens and peanut sauce (GFO) (V)		Crispy skinned ocean trout served with jasmine rice, steamed greens and finished with a black pepper, ginger and chilli sauce (GFO)	
CHICKEN BURGER	\$25	MARINERS PIE	\$35
Grilled free-range chicken breast on a Turkish bun with tasty cheese, bacon, avocado, tomato, lettuce. Served with fries and black truffle mayo		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	

TO FINISH

STICKY DATE	\$16
House made sticky date pudding served with meander valley double cream and walnuts	
CHEESECAKE	\$16
Cheesecake of the day with complimenting garnishes	
BUTTERSCOTCH SEMIFREDDO	\$16
Homemade semifreddo, poached fruit, fresh berries, roasted Canadian maple hazelnuts, raspberry syrup (contains alcohol) (GFO)	
TASMANIAN CHEESE PLATE	\$16
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	

SCOTCH FILLET	\$43
Scotch fillet steak, cooked to order, served with Paris mash, greens, mushroom finished with a red wine jus (GFO)	

ON THE SIDE

FRIES	\$9
Add garlic aioli \$2	
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
