



## LODGE RESTAURANT LUNCH

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### SMALL PLATES

CIABATTA Sliced ciabatta loaf served with extra virgin olive oil, raspberry balsamic reduction and Meander Valley butter	\$10	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	\$18	TASMANIAN SCALLOPS Barnett's scallops warmed in the half shell with tarragon béchamel and grated cheese	\$26
ASPARAGUS START Asparagus, chevre, mushroom duxelle and mushroom puree with truffle salsa and rocket	\$24	KING PRAWNS Mooloolaba king prawns, coriander yogurt dressing, mango and avocado salsa and chilli jam (GFO)	\$28

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### LARGE PLATES

PUMPKIN CROQUETTES Pumpkin, sage and fetta croquettes with roasted red capsicum sauce, rocket and pine nuts (VG)	\$28	BEEF BURGER Angus beef burger on a Turkish bun with tasty cheese, bacon, tomato, onion marmalade, lettuce and relish. Served with fries	\$28
SALT AND PEPPER SQUID Pineapple cut squid tossed in housemade salt and pepper seasoning with apple, shallot and peanut salad (GFO)	\$28	THAI BEEF SALAD Cape Grim eye fillet strips, served with cherry tomatoes, rice noodles, cucumber, coriander, mint and chilli	\$32
CHICKEN CAESER Grilled free-range chicken, cos lettuce, bacon, poached egg, parmesan and croutons	\$27	FISH AND CHIPS Panko crumbed pink ling served with fries and a cherry tomato, cucumber, red onion and fetta salad with vinaigrette	\$33
TOFU BOWL Grilled Tofu, rice, steamed greens and peanut sauce (GFO) (V)	\$25	TASMANIAN OCEAN TROUT Crispy skinned ocean trout served with jasmine rice, steamed greens and finished with a black pepper, ginger and chilli sauce (GFO)	\$38
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	\$28	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	\$40

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### TO FINISH

STICKY DATE House made sticky date pudding served with meander valley double cream and walnuts	\$18
CHEESECAKE Cheesecake of the day with complimenting garnishes	\$18
BUTTERSCOTCH SEMIFREDDO Homemade semifreddo, poached fruit, fresh berries, roasted Canadian maple hazelnuts, raspberry syrup (contains alcohol) (GFO)	\$18
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	\$18

SCOTCH FILLET Scotch fillet steak, cooked to order, served with Paris mash, greens, mushroom finished with a red wine jus (GFO)	\$47
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### ON THE SIDE

FRIES Add garlic aioli \$2	\$10
BUTTERED STEAMED GREENS	\$12
HOUSE SALAD	\$12

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

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