



## LODGE RESTAURANT

MENU

## OUR PRODUCE

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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

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<b>HOUSE BAKED BREAD</b>	12
House baked cob loaf, Meander Valley butter (V) - serves two	
<b>6 FRESH TASMANIAN PACIFIC OYSTERS</b>	26
Natural with lemon (GF)	
Kilpatrick (GF)	
Vietnamese dressing (GF)	

## ENTRÉE

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<b>SMOKED SALMON AND CRAB</b>	24
Cold smoked Tasmanian salmon, blue swimmer crab, mascarpone cream, wakame seaweed salad, flying fish roe, lavosh cracker	
<b>KING PRAWNS</b>	28
Mooloolaba king prawns, coriander yoghurt dressing, mango and avocado salsa (GF)	
<b>ASPARAGUS TART</b>	24
Australian asparagus, chévre, mushroom duxelle, mushroom puree, truffle salsa and rocket (V)	
<b>CHICKEN PARFAIT</b>	24
House made chicken liver parfait, our piccalilli and house bread (GFO)	
<b>TASMANIAN SCALLOPS</b>	26
Barnett's scallops warmed in the half shell with tarragon béchamel and grated cheese	

## MAIN

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<b>BASIL PESTO PAPPARDELLE</b>	36
Spinach, pumpkin and basil pesto pappardelle with sun-dried tomato and pine nuts (V)	
<b>MARKET FISH</b>	45
Fresh local whitefish, gremolata crust, Paris mash, wilted spinach, citrus salsa, lemon beurre blanc (GFO)	
<b>MARINERS PIE</b>	40
Tasmanian fresh farmed salmon, local scallops, king prawn tails in a light curry and cream white wine sauce, crispy filo, steamed greens	
<b>BEEF DAUBE BURGUNDY</b>	45
Slow cooked beef cheeks, shallots, spec and mushrooms with silky mash, red wine reduction	
<b>500G + CAPE GRIM BEEF RIB EYE STEAK</b>	82
Char-grilled, roasted chat potato, baby spinach, spec, dijon cream (GF)	
<b>CAPE GRIM EYE FILLET</b>	54
200g eye fillet grilled to order, roasted Portobello mushroom, garlic and rosemary potato gratin, red wine jus, sauce béarnaise (GF)	
<b>DUCK CONFIT</b>	45
Twice cooked duck confit leg, chicken ballotine, pave potato, wilted spinach, orange and star anise (GF)	
<b>SCOTTSDALE PORK BELLY</b>	45
Crispy, crackling pork belly, confit potatoes, steamed broccolini, walnuts and apple, with cider infused pork and apple cream (GF)	

## ON THE SIDE

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<b>FRIES</b> With truffle mayonnaise (V)	12
<b>BUTTERED STEAMED GREENS</b> (V)	12
<b>ROAST CHAT POTATOES</b>	12
With baby spinach, spec and dijon cream (GF)	

## DESSERT

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<b>STICKY DATE</b>	18
Home made sticky date pudding, Meander Valley double cream	
<b>CHEESECAKE</b>	18
House cheesecake, Meander Valley double cream	
<b>CRÈME BRÛLÉE</b>	18
Caramel-apple brûlée, poached spiced apple, butter crumble, vanilla ice cream	
<b>BUTTERSCOTCH SEMIFREDDO</b>	18
Home made semifreddo, poached fruit, fresh berries, roasted Canadian maple hazelnuts, raspberry syrup*	
<b>*contains alcohol</b>	
<b>TASMANIAN CHEESE</b>	18
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