



LODGE RESTAURANT LUNCH

SMALL PLATES

CIABATTA \$10 Sliced ciabatta loaf served with extra virgin olive oil, raspberry balsamic reduction and Meander Valley butter	6 TASMANIAN PACIFIC OYSTERS \$30 Served natural with lemon, Kilpatrick or with Vietnamese dressing (GFO)
SOUP OF THE DAY \$18 Soup of the day served with crispy toasted sourdough and cultured butter (GFO)	TASMANIAN SCALLOPS \$28 Barnett's scallops warmed in the half shell with tarragon béchamel and grated cheese
ASPARAGUS START \$24 Asparagus, chevre, mushroom duxelle and mushroom puree with truffle salsa and rocket (V)	KING PRAWNS \$30 Mooloolaba king prawns, coriander yogurt dressing, mango salsa and chilli jam (GFO)

LARGE PLATES

SALT AND PEPPER SQUID \$28 Pineapple cut squid tossed in housemade salt and pepper seasoning with apple, shallot and peanut salad (GF)	THAI BEEF SALAD \$35 Cape Grim eye fillet strips, served with cherry tomatoes, rice noodles, cucumber, coriander, mint and chilli (GF)
CHICKEN CAESAR \$27 Grilled free-range chicken, cos lettuce, bacon, poached egg, parmesan and croutons (GFO)	FISH AND CHIPS \$33 Panko crumbed pink ling served with fries and a cherry tomato, cucumber, red onion and fetta salad with vinaigrette
TOFU BOWL \$25 Grilled Tofu, rice, steamed greens and peanut sauce (GF) (V)	TASMANIAN SALMON \$40 Crispy skinned salmon served with jasmine rice, steamed greens and finished with a black pepper, ginger and chilli sauce (GF)
CHICKEN BURGER \$28 Grilled free-range chicken breast on a Turkish bun with tasty cheese, bacon, avocado, tomato, lettuce. Served with fries and black truffle mayo (GFO)	MARINERS PIE \$43 Tasmanian fresh farmed salmon, local scallops and king prawn tails, in a light curry and creamy white wine sauce topped with crispy filo. Served with steamed greens. *Please allow 20 minutes
BEEF BURGER \$28 Angus beef burger on a Turkish bun with tasty cheese, bacon, tomato, onion marmalade, lettuce and relish. Served with fries	SCOTCH FILLET \$55 300g scotch fillet steak, cooked to order, served with Paris mash, greens, mushroom finished with a red wine jus (GF)

TO FINISH

STICKY DATE \$18 House made sticky date pudding served with Meander Valley double cream, walnuts and caramel sauce
CHEESECAKE \$18 Cheesecake of the day with complimenting garnishes
BUTTERSCOTCH SEMIFREDDO \$18 Homemade semifreddo*, fresh berries, roasted maple hazelnuts, raspberry syrup (GFO) *contains alcohol
TASMANIAN CHEESE PLATE \$22 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 \$8

ON THE SIDE

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

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