



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	12
House baked cob loaf, Meander Valley butter (V) - serves two	
6 FRESH TASMANIAN PACIFIC OYSTERS	30
Natural with lemon (GF) Kilpatrick Vietnamese dressing (GF)	

ENTRÉE

SMOKED SALMON AND CRAB	25
Cold smoked Tasmanian salmon, blue swimmer crab, mascarpone cream, wakame seaweed salad, flying fish roe, lavosh cracker (GFO)	
KING PRAWNS	30
Mooloolaba king prawns, coriander yoghurt dressing, mango salsa and chilli jam (GFO)	
ASPARAGUS TART	25
Australian asparagus, chévre, mushroom duxelle, mushroom puree, truffle salsa and rocket (V)	
CHICKEN PARFAIT	26
House made chicken liver parfait, our piccalilli and house bread (GFO)	
TASMANIAN SCALLOPS	28
Barnett's scallops warmed in the half shell with tarragon béchamel and grated cheese	

MAIN

BASIL PESTO PAPPARDELLE	38
Spinach, pumpkin and basil pesto pappardelle with sun-dried tomato and pine nuts (V)	
MARKET FISH	50
Fresh local whitefish, gremolata crust, Paris mash, wilted spinach, citrus salsa, lemon beurre blanc (GFO)	
MARINERS PIE	43
Tasmanian fresh farmed salmon, local scallops, king prawn tails in a light curry and creamy white wine sauce, crispy filo, steamed greens	
BEEF DAUBE BURGUNDY	47
Slow cooked beef cheeks, shallots, spec and mushrooms with Paris mash, red wine reduction	
500G + CAPE GRIM BEEF RIB EYE STEAK	89
Char-grilled, roasted chat potato, baby spinach, spec, dijon cream (GF)	
CAPE GRIM EYE FILLET	58
200g eye fillet grilled to order, roasted Portobello mushroom, garlic and rosemary potato gratin, red wine jus, sauce béarnaise (GF)	
DUCK CONFIT	47
Twice cooked duck confit leg, chicken ballotine, pave potato, wilted spinach, orange and star anise (GF)	
SCOTTSDALE PORK BELLY	47
Crispy, crackling pork belly, confit potatoes, steamed broccolini, walnuts and apple, with cider infused pork and apple cream (GF)	

ON THE SIDE

FRIES With truffle mayonnaise (V)	14
BUTTERED STEAMED GREENS (V)	14
ROAST CHAT POTATOES	15
With baby spinach, spec and dijon cream (GF)	

DESSERT

STICKY DATE	18
Home made sticky date pudding, Meander Valley double cream, walnuts, caramel sauce	
CHEESECAKE	18
House cheesecake, Meander Valley double cream	
CRÈME BRÛLÉE	18
Caramel-apple brûlée, poached spiced apple, butter crumble, vanilla ice cream (GFO)	
BUTTERSCOTCH SEMIFREDDO	18
Home made semifreddo*, fresh berries, roasted maple hazelnuts, raspberry syrup (GFO)	
<small>*contains alcohol</small>	
TASMANIAN CHEESE	22
Fresh apple and pear slices, quince paste, crackers and your choice of <u>one</u> of the daily cheese specials (GFO)	
Additional cheese (per portion)	8