



LODGE RESTAURANT

MENU

OUR PRODUCE

At Barnbougle 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 Barnbougle.

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 Barnbougle. 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 Barnbougle Farm is one of the largest suppliers to Cape Grim Beef.

STARTER

BAKED BREAD	12
Honey thyme butter & balsamic extra virgin olive oil (V)(GFO)	
TASMANIAN OYSTERS	30 Half / 58 Doz
Natural	
Rice wine mignonette, lemon & sea salt (GF)	
Kilpatrick	
Crisply smoked bacon & Worcestershire sauce (GF)	
Kaki Fried	
Tempura battered & panko crumbed with sake glaze, wakame & orange tobiko	

ENTRÉE

BARNETT'S TASMANIAN SCALLOPS	28
(3 per serve)	
Seared with fire roasted peppers, apple & jalapeño relish, micro greens & lime (GF)	
OR;	
Baked with tarragon béchamel & grated cheese crust (GF)	
TASMANIAN SALMON CARPACCIO	28
Roquette pesto, salt cured egg yolk, gin & beetroot glaze, lemon & fresh herbs (GF)	
TERRINE	32
Wild game meat pulled & pressed into a terrine. Served with piccalilli, pickles & toast (GFO)	
COMPRESSED WATERMELON	25
Cajun spiced watermelon compressed with minted harissa, goats cheese & walnut brittle (V)(GF)(VGO)	
CONFIT DUCK LEG	28
With semi-dried blueberries, hummus & pomegranate molasses (GF)	
WILD MUSHROOM & TRUFFLE CIGARS	35
(2 per serve)	
Sauteed mushroom spring rolls with black pepper aioli, truffle ash & apple wood	
TUNA TATAKI	32
Sesame seared tuna loin, wakame, Petuna caviar, ponzu sauce, micro greens & grilled lime (GF)	

MAIN

BASIL PESTO PAPPARDELLE	38
Pappardelle tossed with roasted pumpkin, spinach & basil pesto with sun-dried tomato & toasted pine nuts (V)	
MARKET FISH	50
Fresh local whitefish baked with a gremolata crust. Served with Paris mash, wilted spinach, citrus salsa & lemon beurre blanc sauce (GFO)	
MARINERS PIE	43
Tasmanian salmon, local scallops, king prawn tails in a creamy curry & white wine sauce encased in a light pastry cup. Served with steamed broccolini	
BEEF DAUBE BURGUNDY	47
Cape Grim beef cheeks slow cooked in red wine with shallots, spec and mushrooms. Served with Paris mash	
500G CAPE GRIM BEEF RIB EYE	89
Char-grilled and served with roasted chat potato, baby spinach, spec & a dijon cream sauce (GF)	
200G CAPE GRIM EYE FILLET	58
Char-grilled and served with roasted Portobello mushroom, garlic & rosemary potato gratin, red wine jus & sauce béarnaise (GF)	
SPATCHCOCK	47
Roasted boned spatchcock served with pave potato wilted spinach and an orange & star anise reduction (GF)	
PORK BELLY	47
Crispy Scottsdale pork belly with confit potatoes & steamed broccolini. Served with a cider infused pork, walnut & apple cream sauce (GF)	

SIDES

FRIES	14
With truffle mayonnaise (V)	
BROCCOLLINI	14
With garlic herb butter (V)(GF)	
ROAST CHAT POTATOES	15
With baby spinach, spec and dijon cream (GF)(V)	

DESSERT

STICKY DATE	21
Date pudding with sticky butterscotch sauce & vanilla bean ice cream	
CHEESECAKE	21
Ask your server for the cheesecake of the day	
CRÈMA CATALANA	21
Cinnamon & orange infused custard with burnt sugar & Tamar Valley berries (GF)	
CHOCOLATE TART	21
Rich dark Belgian couverture chocolate mousse shortbread tart with berry coulis & vanilla bean ice cream	
LEMON CITRUS TART	21
Handmade lemon cured Swiss meringue tart with lemon sorbet, raspberries & mint	
TASMANIAN CHEESE	38
Selection of locally sourced cheese - soft, blue & hard - served with quince paste, lavosh & house made pickles (GFO) (V)	