



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. 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, free-range, beef grown in a natural, pristine environment. Only the very best grass-fed cattle are selected for the Cape Grim brand and are graded according to strict Meat Standards Australia guidelines ensuring tenderness and eating quality.

The Barnbogle Farm is one of Cape Grim Beef's largest suppliers.

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 - Crispy smoked bacon & Worcestershire sauce (GF)

KAKI FRIED - Tempura battered & panko crumbed with sake glaze, wakame & orange tobiko

ENTRÉE

BARNETT'S TASMANIAN SCALLOPS (3 per serve) 28

Seared with fire roasted peppers, apple & jalapeño relish, micro greens & lime (GF)

OR;

Baked with tarragon béchamel & grated cheese crust

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, cashew nut cheese & walnut brittle (V)(GF)(VGO)

CONFIT DUCK LEG 28

Confit duck served with semi-dried blueberries, hummus & pomegranate molasses (GF)

WILD MUSHROOM & TRUFFLE CIGARS 26

(2 per serve)

Sautéed mushroom spring rolls with black pepper aioli. Smoked with truffle ash & apple wood

TUNA TATAKI 32

Sesame seared tuna loin served with wakame, Petuna caviar, ponzu sauce, micro greens & grilled lime (GF)

Please advise wait staff of all dietary requirements

(V) Vegetarian (GF) Gluten Free (VG) Vegan (VGO) Vegan Option (GFO) Gluten Free Option

MAIN

LAMB RACK 58

Four-point lamb rack served with dill & pea risotto, herb green puree, fresh mint & lamb jus (GF)

KINGFISH 45

Baked kingfish served with fresh herbs, beurre blanc and a warm Mediterranean olive, caper, red onion & cherry tomato salsa (GF)

TWICE COOKED PORK BELLY 48

Crispy pork belly smoked with oak & apple wood. Served with Balinese lawar (spiced coconut & bean salad) & turmeric roasted carrot puree (GF)

VENISON WELLINGTON (SERVED MEDIUM RARE) 52

Lenah venison wrapped in lattice pastry with savoy cabbage, Fork it Farm Serrano ham, mushroom duxelle & cauliflower puree. Served with venison jus

BOUILLABAISSE 60

Tasmanian scallops, mussels, clams, fresh fish & shredded crayfish tail in a rich vegetable broth with grilled bread & spiced rouille (GFO)

STEAK FRITES 58

Cape Grim eye fillet served with French fries, roasted bone marrow, Dijon mustard & horseradish cream (GF)

WALLABY PORTERHOUSE 48

Local wallaby porterhouse rubbed with bush pepper, mustard, clove, rosemary & shallot paste. Served with fried leek nest & coconut yoghurt (GF)

LINGUINE VONGOLE 38

Pacific clams tossed in garlic herb white wine butter sauce with squid ink linguine & chilli flakes

CAPE GRIM RIB EYE (500g) 90

With Café de Paris bone marrow butter, roasted chats & a rich red wine jus (GF)

BEETROOT TARTE TARTIN 38

Upside down beetroot & onion tarte with crispy pastry, balsamic glaze & orange salad (V)(VG)(GFO)

LOCAL CRAYFISH Market Price

Garlic herb buttered or Thermador; served with grilled sourdough, lemon & a lightly dressed salad (GFO)

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SIDES

FRIES	14
Served with truffle mayonnaise (V)	
BROCCOLINI	14
Tossed in garlic herb butter (V)(GF)	
ROAST CHAT POTATOES	15
Tossed in garlic herb butter (GF)(V)	
MIXED LEAVES	10
Dressed with balsamic extra virgin olive oil (VG)(V)(GF)	

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)	