

ALL DAY MENU

- Please come to the counter to make your order & check our specials board -

SIMPLY EGGS & BACON 12.5

Two poached free range eggs and grilled bacon, served on a house made wood fired spelt bread with basil hummus & rocket leaves
Add Chorizo or sausage \$3
Mushrooms or tomato \$2

EGGS BENEDICT 19

Two poached free range eggs, wilted spinach, hollandaise sauce & wood fired spelt bread.
Choose: smoked salmon, grilled bacon or ham

BUTTERMILK PANCAKE STACK 15.5

- Our berry compote
- Maple syrup & grilled bacon
- Salted caramel sauce, sliced banana & coconut flakes

Add double cream \$3 Ice cream \$2

THREE EGGS WOOD FIRED OMELETTE 14

Served in a hot cast iron skillet with seasonal veg, cheese, side of green and toasted spelt bread
Add chorizo, Ham or bacon \$3

COCONUT APPLE & NUTS BIRCHER MUESLI 14

Served with greek yoghurt, fresh banana and maple syrup with vanilla bean

HOUSE MADE BANANA AND STRAWBERRY BREAD 12

Served with coconut yoghurt, lemon curd and fresh banana

SOUP OF THE DAY

Inspired by the seasonal local produce. Please check the special board or ask our friendly staff.

BUTTERNUT, CHICKPEAS & SPINACH VEGAN CURRY 18

Served with organic quinoa, pappadam and house made basil pesto hummus

MOULES MARINIÈRES (Sailor's style Mussels) 25

Mussels cooked in a creamy and briny white wine herby broth, served with hot chips

SMOKED BANGERS AND MASH 21

Served with grilled onion sauce, wood fired spelt bread and house made apple cider mustard

CLASSIC JACKET POTATO 19

Stuffed with seasoned sour cream, shredded cheese, grilled bacon and healthy coleslaw

ASIAN BRAISED BEEF CHEEK 23

cooked in the wood fired oven, served with thick rice noodle, topped up with bean sprout & roasted peanuts salad

WOOD FIRED SLOW COOK BALSAMIC & ROSEMARY LAMB SHANK 26

served with creamy mashed potato, house made smoked garlic bulb and spelt bread

SHARABLE & SIDE DISH

FARMERS PLATTER FOR TWO 49

king feast ham & chorizo, housemade spicy mustard, hot salami, Petuna smoked salmon, local cheeses, smoked garlic bulb, soup of the day, housemade bread and crackers, basil pesto hummus, infused yogurt dip, pickled onion & olives, crunchy raw veggie, seasonal fruits & nuts

HOUSEMADE BASIL PESTO HUMMUS 12.5

served with wood fired garlic flat bread

SALAD BOWL 6.5

with fresh veg & apple cider dressing

BOWL OF CHIPS 6.5

with garden herbs mixed salt

KIDS MENU

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KIDS PLATTERS 11

- ham & cheese toasted wrap, salad, raw veg, fresh fruits and house made bliss ball
- ham, red rubicon cheese, corn chips, cherry tomato, fresh fruits, bliss ball

EGG IN A CUP 6

with sliced toast and veggie solidier

KING FEAST HAM 9

served with gravy, mashed potato and salad

HOUSEMADE BANANA & 7.5

STRAWBERRY BREAD

served with coconut yogurt, lemon curd, berry compote

KIDS BANGERS & MASH 9

served with gravy, mashed potato and salad

BEEF NACHOS 11

Tasmanian minced beef, served with corn chips, melted mozzarella cheese & sour cream

ROASTED CHICKEN BREAST 9

served with gravy, mashed potato and salad

RICE NOODLE & 9

BOLOGNESE SAUCE

topped with shredded cheese

KIDS PANCAKE 8.5

- fMixed berry compote
- salted caramel, banana and coconut flakes
- maple syrup and bacon

add ice-cream \$2

PIZZA MENU

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SIMPLISSIMO 16

An Italian version of garlic bread, crushed garlic, cradle coast extra virgin olive oil, mozzarella, rosemary and chilli flakes

GARLIC & MUSHROOMS 19

simplissimo base, mozzarella and mushrooms

MARGHERITA 16

Mozzarella, oregano

NAPOLETANA 20

Mozzarella, anchovies, kalamata olive and oregano

REGINA 19

Mozzarella, mushrooms and king feast ham

VEGO 22

Roasted pumpkin & capsicum, mushroom, spinach, artichoke & mozzarella

BASS STRAIT 26

Tasmanian smoked salmon, red onion, cherry tomatoes, local fetta, capers & mozzarella drizzled with herb infused sauce

CALABRESE 24

Hot salami, fresh tomatoes, roasted capsicum, olives & mozzarella

SPICY CHICKEN 24

Mozzarella, red onion, sliced chicken breast, capsicum, jalapeños, olives and yogurt sauce

WANT EXTRA?

Add *chilli flakes/ sour cream/ jalapeños/capers* \$3
All available *gluten free*, add \$3

GREEK LAMB 25

Cherry tomatoes, olives, local fetta, red onions, Tasmanian lamb, herb infused yoghurt sauce & mozzarella

ROASTED CHICKEN 23

Roasted free range chicken breast, roasted pumpkin, cherry tomatoes, onion, olives, mozzarella

TROPICAL 19

Local Kings Feast ham, pineapple & mozzarella

AMERICANO BIG BREAKIE 26

Our version of a generous topped American pizza. Eggs & bacon, chipolata, red onion, mushrooms, tomatoe, spinach & mozzarella

CAPRICCIOSA 24

An Italian favourite - Local Kings Feast ham, mushrooms, Kalamata olives, artichokes, chilli flakes, mozzarella

VEGAN DELIGHT 20

Basil hummus base, red onion, capsicum, pumpkin & spinach

DESSERT PIZZAS

DECADENT 15

Housemade salted caramel base, sliced banana, coconuts flakes, served with ice-cream

RASPBERRY APPLE CRUMBLE 15

Our zesty Raspberry jam with Tasmanian green apple, oats and hazelnuts crumble, served with ice-cream

Add marshmallow or cream \$3

Our delicious 13inch homemade pizzas are freshly made to order in our wood fired pizza oven. Ingredients are sourced from our chef's garden and local producers.

DRINK MENU

Available all day. Alcoholic beverages only available if having a meal.

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NON ALCOHOLIC DRINKS

Freshly ground Gioconda coffee – espresso	3.5
Flat white/long black cappuccino/	4.5
Latte (Ristretto double shot)	5
Tea English Breakfast/Earl Grey/ Peppermint/Green	4
Berry Smoothies	7.5
Milkshakes (housemade syrups)	5.5
Iced Coffee/Iced Chocolate (housemade syrups)	6.5
Chai Latte	5
Hot Chocolate	4.5
Bottled Water /Pop tops	2.5
Orange Juice (glass)	4.5
Henrys ginger beer	7.5
FermentHaus Raspberry Spritzer	4.5

WANT EXTRA?

Add mug upgrade, extra shot, soy milk, takeaway, coffee syrup, decaf or lactose free 0.5

ALCOHOLIC DRINKS

BEERS

Boags Draught	8
Boags Premium Light	8
Boags Premium	9.5
Corona	9
Crowns	9
Stout	8
James Squire	9
Seven Sheds range (Tas 750ml)	14.95
Pirate Life Throwback (mid strength)	9
Pirate Life IPA	10

CIDERS

Mohawk	8.5
Spreyton Apple	8.5
Spreyton Perry	8.5

MIXERS

Canadian club & dry, Jim Beam, Bacardi, Black Douglas & Cola	8.5
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WINE LIST

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Red

Ghost Rock Pinot Noir (TAS)	9 / 36
Prickly Mo Pinot Noir (TAS)	9 / 36
Harrisons Pinot Noir (TAS)	12 / 49
House Red - Cabernet Sauvignon, Merlot, Pinot Noir, Shiraz	7.5 / 25

White

Ghost Rock Pinot Gris (TAS)	9 / 34
Ghost Rock Sauvignon Blanc (TAS)	9 / 32
Ghost Rock Riesling (TAS)	9 / 32
House White - Chardonnay, Pinot Gris, Riesling, Sauvignon Blanc, Moscato	7.5 / 27

Sparkling Wine (Bottle Only)

Blustery Banks (TAS)	32
Janzs (TAS)	38
Frenchmans Cap (TAS)	32
Ninth Island (TAS)	34
Yellow Glen Piccolo/ Yellow or Pink Piccolo 200ml	7.5