

# ALL DAY MENU

Available from 9am - 4:30pm (8:30pm Fridays)

- Please come to the counter to make your order & check our specials board -
- For gluten free or vegan options please mention when ordering, or ask our friendly staff

## SIMPLY EGGS & BACON 13

Two poached free range eggs and grilled bacon, served on a house made wood fired spelt bread with roast beetroot hummus

Add Chorizo or sausage \$3  
Mushrooms or tomato \$2

## EGGS BENEDICT 19.5

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

## BUTTERMILK PANCAKE STACK 16.5

- Rhubarb & strawberry compote, whipped house-made lemon ricotta
- Salted caramel sauce, sliced banana & coconut flakes
- Maple syrup & grilled bacon
- Mixed berry compote & house-made whipped lemon ricotta

Add house-made clotted cream \$3 Ice cream \$2

## MUSHROOM CONGEE 14.9

Rice & black mushroom cooked in gingery veggie broth, served with medium boiled egg, roasted cashew nuts, soy sauce, dash of sesame & crispy chilli oil

Add chicken or smoked salmon \$3  
Or ask for a vegan version

## APPLE RHUBARB & STRAWBERRY CRUMBLE 14.5

Roasted fruits with pure maple syrup, topped with our crunchy nut & seed crumble, served with whipped house-made lemon ricotta cream  
Add house-made clotted cream \$3 ice cream \$2

## HOUSEMADE TOASTED SPELT BREAD 10.5

served with cradle coast olive oil, balsamic vinegar and our house-made dukkah

## SALAD BOWL 6.5

with fresh veg & apple cider dressing

## BOWL OF CHIPS 6.5


with garden herb mixed salt

## SOUP OF THE DAY 9.5

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



## VEGETARIAN GARDENER'S PLATE 18

Wood fired roasted baby carrot, broccolini, potatoes, Mashed pumpkin with sage & hazelnuts crumb, beet & red cabbage sauerkraut, fresh salad leaves, smoked garlic & garden herb dressing

 Sauvignon Blanc  cider



## PINK LING FILLET 27

Topped with fresh salsa verde, black sesame & parmesan tuile served with pumpkin mash, broccolini, beet & cabbage sauerkraut

 Chardonnay or Riesling  pale ale

## WOOD FIRED SLOW COOKED LAMB SHANK 28.5

Served with pumpkin puree, sage & hazelnuts crumb, herb potatoes, smoked garlic and house-made wood fired spelt bread

 Shiraz  IPA or XPA

## CLASSIC JACKET POTATO 19.5


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

 Merlot  Black Asahai

## SHARABLE & SIDE DISHES

## WOOD FIRED BLACK ANGUS RIB EYE (for 2) 85

1 kg of meat ( bone in & before cooking) cook medium rare or medium to your taste on a cast iron skillet in a wood fired oven, served with seasonal roasted vegetables, smoked garlic salsa verde and housemade beetroot sauerkraut. (Minimum 30 minute wait)

 Pinot noir  golden ale

## FARMERS PLATTER FOR TWO 56

king feast ham & chorizo, hot salami, roasted chicken breast, Petuna smoked salmon, local cheeses, smoked garlic salsa verde, soup of the day, housemade bread and crackers, housemade sauerkraut, dukkah, olive oil, seasoned cream, pickled onion and olives, crunchy raw veggies, nuts and seasonal fruits

# KIDS MENU

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## KIDS PLATTERS 13

- ham & cheese toasted wrap, salad, raw veg, fresh fruits and house made chocolate treat
- ham, plain cheese, corn chips, cherry tomato, fresh fruits, chocolate treat

## FREE RANGE EGG IN A CUP 6.5

with sliced toast and veggie slider

## BANGER & MASH 9.5

Kings feast roasted chipolata, served with mashed pumpkin and gravy

## ROASTED VEGGIE & HAM 9.5

Wood fired roasted local vegetable served with king feast ham

## APPLE, RHUBARB & BLUEBERRY CRUMBLE 8.5

served with our crunchy topping & ice cream

## BEEF NACHOS 11.5

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

## MUSHROOM CONGEE 7.5

with free range medium boiled egg  
add chicken or salmon \$3

## KIDS PANCAKE 8.5

- Strawberry & Rhubarb compote with whipped house-made lemon ricotta
- Salted caramel sauce, sliced banana & coconut flakes
- Maple syrup & grilled bacon
- Mixed berry compote and whipped housemade lemon ricotta

add ice-cream or clotted 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, chilli flakes and mushrooms

## **MARGHERITA 17**

Mozzarella, oregano

## **PEARS & BLUE CHEESE 22**

Simplissimo base, mozzarella, local pear and blue cheese, Tasmanian walnuts, drizzle with honey

## **REGINA 19**

Mozzarella, mushrooms and king feast ham

## **VEGO 22**

Mozzarella, red onion, roasted pumpkin, mushroom, tomatoes, broccolini & spinach

## **BASS STRAIT 26**

Tasmanian smoked salmon, red onion, cherry tomatoes, local feta, capers, mozzarella, drizzled with lemon & dill sauce

## **CALABRESE 24**

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

## **CHICKEN PESTO 24**

Housemade pesto base, Mozzarella, red onion, sliced chicken breast, capsicum, olives, fresh rocket and shaved parmesan

### **WANT EXTRA?**

Add chilli flakes \$1 sour cream/ jalapeños/capers \$3 All available gluten free, add \$3

## **GREEK LAMB 25**

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

## **ROASTED CHICKEN 23**

Roasted free range chicken breast, roasted pumpkin, cherry tomatoes, red onion, olives, mozzarella and fresh rocket

## **TROPICAL 20**

Local Kings Feast ham, pineapple & mozzarella

## **AMERICANO BIG BREAKIE 26**

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

## **CAPRICCIOSA 25**

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

## **VEGAN PIZZA 22**

Roasted beetroot hummus base, red onion, mushroom, pumpkin, spinach basil and walnut pesto, fresh rocket

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## **DESSERT PIZZAS all 16.5**

### **OUR GARDEN**

Strawberry rhubarb compote, Tasmanian Walnuts, whipped lemon ricotta, blueberry drizzle with local honey and served with ice-cream

### **DECADENT**

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

### **RASPBERRY APPLE CRUMBLE**

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

### **PEARS AND BERRY**

Mixed berry compote, local pears, roasted almond flakes, drizzle with chocolate and served with ice cream

Add marshmallow or housemade clotted 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	4
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)	6
Iced Coffee/Iced Chocolate (housemade syrups)	6.5
Chai Latte	5
Hot Chocolate	4.5
Bottled Water /Pop tops	3
Orange Juice (glass)	5
Henrys ginger beer	7.5
FermentHaus Raspberry Spritzer or Strawberry & Rhubarb Spritzer	5.5
Pixies Reviver Apple, banana, spinach, raspberry leaf	8.5

## ALCOHOLIC DRINKS

### BEERS

Castlemaine XXXX	7
Boags Draught	8
Boags Premium Light	8
Boags Premium	9.5
Wizard Smith	9.5
Crowns	9
Stout	8
James Squire	9
Seven Sheds range (Tas 750ml)	15
Hobart Brewing Co IPA	9.5
Hawkers XPA	9.5

### International Beers

Corona	9
Asahi Super Dry Black	10
Chimay Triple white	17

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

# WINE LIST

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## Red

Ghost Rock Pinot Noir (TAS)	10 / 38
Prickly Mo Pinot Noir (TAS)	9 / 36
Johnny Q Cabernet	7.5 / 28
Stolen Block Shiraz	8 / 29
Woodfired Sparkling Shiraz	48
House Red - Cabernet Sauvignon, Merlot, Pinot Noir, Shiraz	7.5 / 28

## CIDERS

Mohawk	8.5
Spreyton Apple	8.5
Spreyton Perry	8.5

## MIXERS

Canadian club & dry, Jim Beam,  
Bacardi, Black Douglas & Cola

## Hot Mulled Wine

Gluhwein mug	5.5
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## White

Ghost Rock Pinot Gris (TAS)	9 / 34
Ghost Rock Sauvignon Blanc (TAS)	9 / 34
Ghost Rock Riesling (TAS)	9 / 34
Vivo Moscato	7.5 / 27
Vivo Savignon Blanc	7.5 / 27
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
Vivo Chardonnay Pinot	29
Yellow Glen Piccolo/ Yellow or Pink Piccolo 200ml	7.5
Woodfired Sparkling Shiraz	48