

ALL DAY MENU

Available from 9 am - 4.30 pm (8.30 pm on Fridays)

SIMPLY EGGS & BACON..... 13
Two poached free range eggs and grilled bacon, served on
toasted bread with sweet potato hummus
Add chorizo or sausage \$3 - Mushrooms or tomatoes \$2

EGGS BENEDICT..... 19.5
Two poached free range eggs, wilted spinach, hollandaise
sauce & toasted bread
Choose: smoked salmon, grilled bacon or ham

SMASHED AVOCADO..... 18
served on toasted bread, topped with two poached free
range eggs, crumbled housemade thyme & lemon ricotta
Add bacon or smoked salmon \$3 - Mushrooms or tomatoes \$2

MUSHROOM CONGEE..... 14.90
Rice & black mushroom cooked in veggie broth with gin-
ger served with medium boiled egg, roasted cashew nuts,
soy sauce, dash of sesame & crispy chilli oil
Add chicken, smoked salmon or grilled tofu
or ask for vegan option \$3

BUTTERMILK PANCAKE STACK..... 16.5
- Rhubarb & strawberry with housemade
yoghurt
- Salted caramel, sliced banana and
coconut flakes
- Maple syrup and grilled bacon
- Mixed berry compote and housemade
yoghurt

HEALTHY HOMEMADE GRANOLA PARFAIT..... 9.50
Our parfait is layered with our homemade yoghurt, our no
added sugar crunchy nut & seed granola, fresh berries,
compote and shaved single origin Fortunato N°4 BY ANVERS
chocolate.

SOUP OF THE DAY..... 9.5
Inspired by seasonal local produce. please check the special
board or ask our friendly staff

VEGETARIAN GARDEN BOWL..... 18
Sweet potato hummus, cherry tomatoes, salad leaves, medi-
um boiled eggs, polenta, seeds crackers, grilled & marinated
capsicum, toasted bread, grilled tofu, roasted cashew nuts.

FLAME TORCHED TASMANIAN OCEAN TROUT..... 29
Poached then flame torched ocean trout, served on cooked
corn meal, green pea puree with ponzu and our pickled
garden radish, wasabi cream and dried okahijiki dust.

GRASS FED LAMB RACK..... 32
with berry & bush pepper jus, served with polenta, green pea,
sweet potato hummus, wood fired roasted almond flakes,
crumbled homemade thyme ricotta and yoghurt sauce.

CLASSIC JACKET POTATO..... 19.5
stuffed with chive sour cream, shredded cheese, grilled
bacon and red cabbage slaw

CHARGRILLED CAPSICUM, CHICKEN & HARISSA SAJAD..... 19.90
Rosemary marinated & chargrilled free range chicken breast,
salad leaves, kalamata olives, grilled capsicum, local crunchy
seasonal veggies, served with harissa dressing, woodfired
roasted cashews and housemade dukkah

Please come to the counter to make
your order & know your table number
for gluten free, vegan or food allergies please
mention when ordering, or ask our friendly staff



SHAREBLE SIDE DISH

FARMERS PLATTER FOR TWO.....56	BOWL OF CHIPS.....6.5
Kings feast ham & chorizo, hot salami, grilled chicken breast, petuna smoked salmon, local cheeses, sweet potato hummus, chive sour cream, smashed avo, pickled radish, olive oil, dukkah, housemade seed crackers, toasted bread, crunchy raw veggie, seasonal fruits, nuts and fermenthaus spritzer	with garden herbs mixed salt
	SALAD BOWL.....6.5
	with fresh veg & apple cider vinegar dressing
	TRIO OF HOMEMADE DIPS.....12.5
	sweet potato hummus, smashed avo and chive sour cream served with toasted bread

For gluten free or vegan options please mention when ordering, or ask our friendly staff

/// KIDS MENU ///

KIDS PIATTERS.....13	BEEF NACHOS.....11.5
- Ham & cheese toasted wrap, salad, raw veg, fresh seasonal fruits and house made chocolate treat	Tasmanian minced beef (seasoned to kids taste), corn chips, melted mozzarella cheese & sour cream
- Ham, plain cheese, corn chips, cherry tomato, fresh seasonal fruits and housemade chocolate treat	
FREE RANGE EGG IN A CUP.....6.5	HOMEMADE YOGHURT.....8.5
with sliced toast and veggie soldier	Layered with our berry compote, fresh fruits and no added sugar granola
BANGER & COOKED CORN MEAL.....9.5	GRILLED CHICKEN BREAST.....14
Kings feast roasted chipolata served with corn meal and gravy	Served with cooked corn meal, gravy and salad
KIDS RAINBOW BOWL.....11.5	MUSHROOM CONGEE.....7.5
Smashed Avo, cherry tomatoes, salad leaves, medium boiled egg, kings feast ham, slaw, sweet potato hummus, carrot ribbon, seed crackers, cheddar and fruits	with free range medium boiled egg
We wanted a kids friendly colourful bowl to give them the option to explore and discover the taste of our seasonal, healthy and fresh tasmanian produce.	Add chicken, salmon or tofu \$3
	KIDS PANCAKE.....8.5
	- Strawberry & rhubarb compote and housemade yoghurt
	- Salted caramel sauce and sliced banana
	- Maple syrup & grilled bacon
	- Mixed berry compote & housemade yoghurt
	Add ice cream or cream \$2

PIZZA MENU

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

Simplissimo.....16	Chicken pesto.....24
An Italian version of garlic bread, crushed garlic, cradle coast extra virgin olive oil, mozzarella, rosemary and chilli flakes	Housemade pesto base, mozzarella, red onion, sliced chicken breast, capsicum, olives, fresh rocket and shaved parmesan
Garlic & Mushroom.....19	Greek lamb.....25
Simplissimo base, mozzarella, chilli flakes and mushrooms	Cherry tomatoes, olives, local feta, red onion, Tasmanian lamb, herb infused yoghurt sauce & mozzarella
Margherita.....17	Roasted chicken.....23
Mozzarella, oregano	Roasted free range chicken breast, roasted pumpkin, cherry tomatoes, red onion, olives, mozzarella and fresh rocket
Pear & blue cheese.....22	Tropical.....20
Simplissimo base, mozzarella, local pear and blue cheese, Tasmanian walnuts, drizzled with honey	Local king feast ham, pineapple & mozzarella
Regina.....19	Americano big brekkie.....26
Mozzarella, mushrooms and king feast ham	Our version of a generously topped American pizza. Eggs & bacon, red onion, mushrooms, tomatoes, spinach, chorizo & mozzarella
Vego.....22	Capricciosa.....25
Mozzarella, red onion, roast pumpkin, mushroom, tomatoes, broccolini & spinach	An Italian favourite - local kings Feast ham, mushrooms, kalamata olives, artichokes, chilli flakes & mozzarella
Bass strait.....26	Vegan pizza.....22
Tasmanian smoked salmon, red onion, cherry tomatoes, local feta, capers, mozzarella, drizzled with lemon & dill sauce	Sweet potato hummus base, red onion, mushrooms, cherry tomatoes, spinach basil, walnut pesto & fresh rocket
Calabrese.....24	
Hot salami, fresh tomatoes, roasted capsicum, olives & mozzarella	

Want extra? Add chilli flakes \$1
Sour cream / jalapenos / capers \$3



All available gluten free \$ 3 extra



DESSERT PIZZAS

Our garden.....16.5
 Strawberry rhubarb compote, Tasmanian walnuts,
 whipped lemon ricotta, blueberry drizzle with local
 honey and served with ice cream

Raspberry apple crumble.....16.5
 Our zesty Raspberry jam with Tasmanian green apples,
 oats and hazelnut crumble, drizzled with berry sauce
 and served with ice cream

Decadent.....16.5
 Housemade salted caramel base, sliced banana,
 coconut flakes served with ice cream

Pears and berry.....16.5
 Mixed berry compote, local pears, roasted almond
 flakes, drizzled with chocolate and served with ice
 cream

Extra? add marshmallow or house made clotted cream \$3

DRINK MENU

Available all day.

Non alcoholic drinks

- Freshly ground Gioconda coffee -
 Espresso.....4
 Flat white.....4.5
 Long black.....4.5
 Cappuccino.....4.5
 Latte (ristretto double shot).....5
 Iced coffee/iced chocolate
 (housemade syrups).....6.5
 Chai latte.....5
 Vanilla chai latte.....5
 Hot chocolate.....4.5
 Tea (english breakfast/earl grey/peppermint/
 green/lemongrass&ginger/malabar chai).....4

Berry smoothies.....7.5
 Milkshakes (housemade syrups).....6
 chocolate, raspberry, caramel, vanilla or strawberry
 Bottled water/pop tops.....3
 Spreyton orange juice (glass)....5
 Henrys ginger beer.....7.5
 Fermenthaus Spritzer
 (Raspberry/strawberry&rhubarb/
 blueberry).....5.5
 Pixies reviver (apple juice,banana,
 spinach,lime juice).....8.5

Add mug upgrade, extra shot, soy milk, almond milk-
 lactose free milk or coffee syrups
 50 cent extra

ALCOHOLIC DRINKS

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

Beers

Castlemaine XXXX.....	7
Boags Draught.....	7
Boags Premium light.....	7
Boags Premium.....	9.5
Wizard Smith.....	9.5
Crown.....	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

WINE LIST

Red

Ghost Rock Pinot Noir(TAS).....	10/38
Prickly Mo Pinot Noir(TAS).....	10/38
Johnny Q Cabernet.....	7.5/28
Woodfired Sparkling Shiraz.....	48
House Red (Cabernet merlot/Shiraz).....	7.5/28

Ciders

Next Door Range.....	8.5
(Cider & Hops, Light & Refreshing, Dry & Sparkling)	
Spreyton Hard ginger beer.....	9
Spreyton Apple.....	8.5
Spreyton Perry.....	8.5

Mixers

Canadian club & dry, Jim Beam & cola,	
Bacardi & cola, Black Douglas & cola,	
Bundaberg rum & cola, Jack Daniels & cola.....	8.5

White

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

Hot mulled wine

Gluhwein mug.....	5.5
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Sparkling wine (bottle only)

Janzs(TAS).....	40
Frenchmans Cap(TAS).....	34
Ninth Island(TAS).....	34
Yellow Glen Piccolo/ Yellow or pink Piccolo 200ml.....	7.5
Woodfired Sparkling Shiraz.....	48