

PIZZA

(Available All Day for Dine in or Take Away)

Classic Hawaiian | 24

Shaved Smoked Leg Ham, Pineapple, Napoli, Mozzarella Blend

The Carnivore | 26

Whisky Cured Bacon, Tender Beef, Local Chorizo, Mushroom, Green Peppers, Smokey BBQ, Mozzarella

Woolie Baker | 26

Slow Cooked Pulled Lamb, Charred Red Peppers, Marinated Feta, Caramelized Onion, Fresh Rocket, Garlic Aioli, Mozzarella

The Johnny Cash | 26

Grilled Chicken, Whiskey Bacon, Pepperoni, Spanish Onion, Red Peppers, Jalapenos, Cayenne, Ghost Chilli, Napoli Mozzarella

Add a Glass of Cold Milk | 4

Veggie Patch | 26

Charred Eggplant, Bell Peppers, Semi Dried Tomatoes, Basil Pesto, Marinated Feta, Sugar Ant Ridge Dukkah, Tuscan Kale

East Coast Showcase | 32

White Sauce, Local Scallops, Prawns, Squid, Crab Meat, Fresh Market Fish, Mozzarella, Panko Gremolata

All pizzas come on 12-inch Artisan base

Gluten free Base \$3 Extra Topping \$3 Vegan cheese \$3



STARTERS & SNACKS

Warm Turkish Bread, Truffle Butter, Whiskey Bacon Jam, Local EVO **12** Mini Falafel Bites w/ Sweet Potato Hommus and Siracha Veganaise (vegan,gf) *16* House Made Green Chilli, Chicken and Coconut Spring Rolls w/ Chilli Plum Sauce 16 Sticky Porky Belly Skewers w/ Asian Salad and Caramel Chilli 18 Crispy East Coast Squid, Macadamia Nut Romesco, Harissa & Turkish 18 MAINS Battered White Market Fish, Smashed Peas, House Made Tartare, Fries, Side Salad 28 Classic Chicken Schnitzel, Panko Crumbed Chicken Breast, Fries, Salad and Your 26 Choice of Gravy Chicken Parmigiana, Rich Napoli, Smoked Leg Ham, Mozzarella w/ Fries & Side Salad 28 Eggplant Parmigiana, Vegan Cheese, Rich Napoli, Fries, Side Salad (vegan,gf) 28 Hand Rolled Potato Gnocchi, Local Chorizo, Australian Olives, Caramelized Onions, 28 Rich Tomato Sauce, Semi Dried Tomatoes, Grana Padano Roasted Sweet Potato Salad w/ Mixed Lettuce, Westhaven Feta, Semi Dried *22* Tomatoes, Sourdough Croutons, Sugar Ant Ridge Dukkha, Pink Onions and French Dressing (v) Add Grilled Chicken Breast | 6

28

Chickpea Curry, Sweet Potato and Coconut Yellow Chickpea Curry w Tuscan Kale,

Jasmine Rice, Fruit Chutney (vegan,gf)



FROM THE GRILL

Angus Beef Burger w/ Whiskey Bacon Jam, Wicked Brie, Fried Onion Rings, Lettuce, Tomato & American Cheese on Toasted Brioche with Fries and Chipotle Mayo	25
Pan Seared Tasmanian Salmon Fillet w/ Coconut Jasmine Rice, Charred Bok Choy, Teriyaki Glaze and Fried Shallots	36
280g Char Grilled Bass Straight Sirloin w/ Warm Potato Salad, Fried Capers & Truffle Butter	<i>38</i>
Half Kilo Smokey BBQ American Pork Spareribs w/ Jalapeno Aioli Shoestring Fries and Side Salad	42

DESSERT

Vegan Panna Cotta | 14

w/ Rhubarb, Toasted Coconut, Raspberry Meringue & Sorbet (vegan,gf)

Malt Cheesecake | 14

w/ White Chocolate Mousse and Passionfruit Jelly

70 % Dark Chocolate Tart | 16

w/ Jaffa Cream and Campari Praline

Two Cheese Platter | 28

Selection of two local Tasmanian Cheeses, Dried Fruits and Nuts, Truffled Honey,
Turkish Croutons and House Made Fruit Paste



SIDES

Shoestring Fries w/Garlic Aioli 9

Seasonal Greens 9

Garden Salad 12

EXTRA SAUCE

Traditional Gravy, Mushroom, Peppercorn or Garlic Aioli 3

SCAMANDER SCAMPS

(Under 12's) All \$12

Beef Cheeseburger

w/ American Style Cheese, Chips & Tomato Sauce

Chicken Tenders

w/ Chips & Tomato Sauce

Fish, Chips & Salad

Hand Rolled Gnocchi

w/ Classic Tomato Napoli Sauce (v)