

# to Start and Share

freshly home-baked loaf, parsley coulis, Balsamic glaze \$9.50

bruschette: olives and caper marinated

with chilli, garlic, tomato and herbs \$12.50

Soup; see daily specials \$12.50

Stuffed mushrooms: green and red pimento, age camembert \$15.50

lodge chef's salad: lettuce, warm bacon balsamic vinaigrette

serve with poached pear \$15.50



# a Little on the Side

 $m{r}$ oasted vegetables of the day \$9.50  $m{g}$ arden salad; tomato, cucumber & lettuce \$9.50



# the Main Affair

#### Seafood

blackened tasmanian atlantic salmon, green beans \$35.00 linguini pasta; Marinara: garlic, chilli & basil; seafood & olive oil \$32.50

## Poultry & Pork

 $\emph{C}$ hicken breast stuffed with ham, pimento and tasmanian smoked cheese pan seared and seasoned \$35.00

trio sausage Beef & Pork with sweet onion jam & mash \$28.00

#### Beef

tasmanian scotch fllet , sauteed mushroom, daily roast vegetable and chat potatoes \$49.50 tasmanian beef sauteed in black pepper with vegetables and steamed rice \$28.00

## Vegetarian

fusilli pasta; tossed in parsley, garlic and San Remo olive oil with pine nuts \$27.00 vegetable 8 chick pea curry; served with rice, mango chutney 8 poppadum \$27.00

