



Starters

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| Iron House Brew Bread Cob Loaf {2} | 9. |
| <i>House made with Iron-House porter served w/ Freycinet olive oil & Dukkha</i> | |
| Our own Warm Smoked Sicilian Olives | 7. |
| House Garlic Bread | 9. |
| <i>Served with melted Heidi farm Raclette topped with crisp prosciutto & balsamic glaze</i> | |

Entrée

East Coast Pacific Oysters Freshly Shucked

**Subject to availability*

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|------------------------------------|---------|------------|-------|------------|
| Natural | ½ Dozen | 21. | Dozen | 31. |
| Kilpatrick | ½ Dozen | 24. | Dozen | 34. |
| Wakame soy pickled ginger & wasabi | ½ Dozen | 24. | Dozen | 34. |

White Sands Tasting Plate **20.**

A selection of our finest hot & cold small tastes from around our state please ask for today's selection

Petuna Ocean Trout Gravlax (gf) **18.**

Shaved Fennel, baby capers, mustard greens, & lemon & olive oil dressing

Duck Pancake (gf) **18.**

Shredded duck, bean sprouts, spring onion & hoisin sauce sesame oil

Risotto of the day (gf/veg) **19.**

Please ask your wait person today's option

Pork or Vegetable Spring Rolls (V) **18.**

House made pork and vegetable spring rolls served with an Asian style dipping sauce

Roasted Pumpkin & Pine nut salad **18.**

Mixed greens crumbled feta roasted capsicum semi dried tomato Spanish onion balsamic dressing



Mains

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| Market Catch (GF) | | poa |
| <i>Pan seared roasted chat potatoes green salad & lemon dressing</i> | | |
| Hand raised Tasmanian Bass Strait Curried Scallop Pie | | 24. |
| <i>Fresh green salad & crisp fries</i> | | |
| Seafood Laksa | | 32. |
| <i>Asian style broth with the finest seafood egg noodles beansprouts chill coriander & coconut cream</i> | | |
| Freshly Battered Fish & Chips | | 28. |
| <i>Battered in our very own Iron-House lager served with crisp fries house salad & tartare</i> | | |
| Farmer Style Sausages (GF) | | 22. |
| <i>John's own farmer style, beetroot jam, smashed bubble and squeak</i> | | |
| Roasted Vegetable Curry w/ chick peas | | 22. |
| <i>Served with jasmine rice and house flatbread</i> | | |
| Cape Grim Prime Scotch Fillet (GF) | | |
| <i>Served with roasted chats and house salad or steamed greens cooked to your liking (GF)</i> | | |
| | 300gm+ | 38. |
| Golden Valley Prime Lamb Rack Roasted pink (GF) | | 34. |
| <i>Served with du puy lentils sweet potato rosti and wilted spinach</i> | | |
| Cape Grim Prime Beef Burger | | 24. |
| <i>Prime beef, bacon, egg, greens, house made chutney, soft bun served with crisp fries</i> | | |
| Thai Green Chicken Curry (GF) | | 28. |
| <i>Served with steamed rice baby pak choi toasted shallots</i> | | |
| Roasted Pumpkin & Pine nut salad (GF) | | 26. |
| <i>Mixed greens crumbled feta roasted capsicum semi dried tomato Spanish onion balsamic dressing</i> | | |



Sides

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| House salad | 7. |
| Steamed vegetables | 7. |
| Crispy fries | 7. |

Steak Sauces (GF)

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| Creamy Forest Mushroom |
| Blue Cheese Mousse |
| Iron House Pinot Jus |
| Three Pepper Corn Jus |

For the little ones

**All kid's meals receive a complimentary soft drink*

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| Crumbed Chicken Tenders | 12. |
| Battered Fish & Chips | 12. |
| Pasta Napoli sauce and cheese | 12. |
| Ice Cream Sundae | 6.5 |
| <i>Chocolate, caramel, strawberry, banana, lime</i> | |



Dessert

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| Vanilla Crème Brulee served w/ Fresh Berry Compote | 14. |
| French Style pancake with Jaffa Mousse and orange Syrup | 14. |
| Rich Chocolate & Honey Porter cake | 14. |
| <i>Served with vanilla bean ice cream and salted caramel sauce</i> | |
| Myer Lemon Tart, Meander Valley Double Cream and Citrus Syrup | 14. |
| Warm Rhubarb & Omen Gin served w vanilla bean ice cream | 14. |
| Affogato | 16. |
| <i>Espresso your choice of liqueur served with vanilla bean ice-cream</i> | |
| Tasmanian & International Cheeses Selection | |
| <i>Bay of Fires Cheddar Shadows of Blue Victoria Buche D affonis France</i> | one 18 two 26. |
| <i>Served with saffron glazed wild baby figs House bread, celery sticks and crackers</i> | |