

# Sensational Summer Foods

Tasmanian Atlantic Salmon fillet  
grilled served with an avocado salad drizzled  
with raspberry mayo \$24.00



Warm Marinated Chicken Salad  
Served with roasted pumpkin salad and  
raspberry Liqueur sauce small sm \$17.50  
Reg \$24.00



Chicken & Fresh Herb Crepe  
\$14



Native Pepper Beef  
Pastie \$12



Tasmanian Smoked  
salmon Roulade



Marinated Lamb  
Wrap \$18  
Or Veggie Wrap \$14



More specials  
on black boards

# Old Favourites

## Raspberry Farm Platter

Selection of local cheeses and fruits, raspberry and apple paste, Ashgrove Rubicon Red Cheese, Lactos Mersey Valley Cheese, Lactos white diamond brie, served with selection of breads and damper

Sm \$20.00

Reg \$30.00



## Ploughman's Local Taste Plate

Selections of Local Salami, Ham of the bone, Smoked Salmon, Chicken Liver Pate, served with a berry relish, Ashgrove Rubicon Red Cheese, Native Bush Pepper cheese, Lactos white diamond brie, Tasmanian pickled onions, breads and damper.

Sm \$24.00

Reg \$34.00



## Crumbed Mushrooms

Local button mushrooms filled with Lactos neufetel cream cheese & capsicum, served with sweet chill & raspberry dipping sauce with a rice & hazelnut salad

Available till sold out each day (Gluten Free)

\$18.00



## Vegie Burger

\$16.00

Served with Beetroot hommus, minted yoghurt, Lavash bread and garden salad (vegan less yoghurt)



## Chicken Burger

Marinated chicken served in a bun with lettuce, vine ripened tomato and cheese, basil

pesto & Mayo

sm \$14.50

Reg \$18.50



## Beef Burger With the works

Homemade beef burger served in a bun with home made relish, bacon, free range egg, beetroot, onion marmalade & salad (Gluten free available)

\$18.80

