

SMALL PLATES 前菜



Bread + Olives 面包和橄榄

Char-grilled Pigeon Whole sourdough, garlic butter or preserved lemon aioli 炭烤酸面包，蒜牛油，墨西哥萨尔萨辣酱 或腌制柠檬蛋黄酱	7.9
Selection of marinated olives (G) 腌制橄榄拼盘	9.9

Oysters 生蚝


Fresh Local Oysters, half dozen, served: Woody Island Pacific Oysters from leases at Pitt Water 本地生蚝，六只，可任选烹调法	20.9
<i>Raw: natural with lemon (G)</i> 原味：柠檬	
<i>Hot: garlic butter (G)</i> <i>kilpatrick</i> 烤生蚝：香蒜牛油 基尔帕特里克烤生蚝（采用培根及香辣烧烤酱料，精心烤制）	

Cold 冷盘

Sashimi – Huon Atlantic salmon, soy, wasabi, pickled ginger (G) 生鱼片 – 澳洲蓝眼鱼或大西洋三文鱼，酱油，日本芥末，腌生姜	16.9
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Hot 热食



Curried seafood chowder (G), grilled sourdough 咖喱海鲜巧达浓汤，搭配烤酸面包	12.9
Crumbed Bass Strait squid, tartare sauce + lemon 酥炸巴斯海峡鱿鱼搭配塔塔酱和柠檬	12.9
Thai fishcakes, sweet + sour dipping sauce (G) 泰式风味的鱼饼搭配酸甜酱	12.9
Chilli salt squid, quinoa tabouleh, preserved lemon aioli 炸辣椒盐鱿鱼，藜麦沙拉，腌制柠檬蛋黄酱	16.9
Bass Strait scallops, seared or crumbed, tartare sauce 香煎或酥炸鲜带子（来自巴斯海峡），搭配塔塔酱	16.9
Steamed Spring Bay mussels 清蒸贻贝（来自斯普林湾）	17.9
Pan-fried baby abalone, honey brown mushrooms, mirin + soy 香煎小鲍鱼，蘑菇，日本甜米酒和酱油	22.9

SMALL PLATES 前菜



Burgers 汉堡类

Char-grilled Huon Atlantic salmon, lemon aioli 炭烧大西洋三文鱼，搭配柠檬蛋黄酱	17.9
Grilled or Beer battered fish of the day, tartare sauce 当日的特色鱼 - 可任选烹调法：烤或啤酒炸，搭配塔塔酱	17.9
Scotch fillet, salsa verde 牛排，萨尔萨辣酱	17.9
<i>All served on a brioche bun with tomato, cos lettuce, onion rings and chips</i> <i>(G) Gluten free burger buns available</i> 以上菜品均配法式奶油面包，蕃茄，生菜，炸洋葱圈 和薯条 我们亦提共无面筋/麸质松软汉堡	

Salads 沙拉类

Hot smoked salmon caesar salad <i>iceberg + cos lettuce, bacon, parmesan, garlic bread</i> 烟熏三文鱼凯撒沙拉，生菜，培根，意大利奶酪丝，香蒜面包	10.9
Greek salad, <i>sheep's milk feta, tzatziki</i> (G) (V) 希腊沙拉，希腊羊奶酪，酸奶黄瓜酱	10.9

Sides 配菜

Steak cut chips, choice of sauces (G) (V) <i>tomato, tartare, salsa verde, aioli, spiced bbq</i>	6.9 / 9.9
炸薯条，各种酱汁任您挑选： 蕃茄酱，塔塔酱，墨西哥萨尔萨辣酱，蒜泥蛋黄酱，烧烤酱	8.9
Steamed greens, <i>olive oil + lemon</i> (G) (V) 清蒸蔬菜，橄榄油和柠檬	

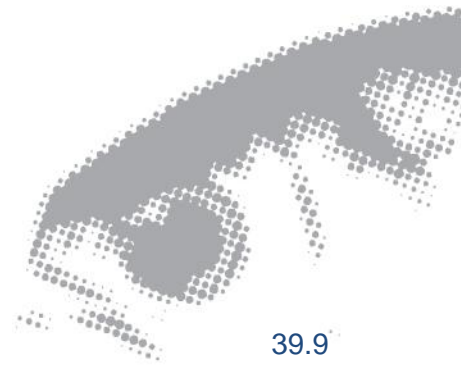


MAIN PLATES 主菜



- Fish of the Day: crumbed or Moo Brew pilsner battered 32.9
served with chips, green salad, tartare sauce + lemon
精点炸鱼薯条 当日的特色鱼, 可任选烹调方式: 啤酒炸或酥炸
搭配炸薯条, 绿蔬菜沙拉, 塔塔酱和柠檬
- Bass Strait scallops, seared or crumbed 32.9
chips, green salad, tartare sauce + lemon
香煎或酥炸鲜带子 (来自巴斯海峡),
搭配炸薯条, 绿蔬菜沙拉, 塔塔酱和柠檬
- Prawn linguini 27.9
鲜虾为主的意式扁面
(G) Gluten free linguini available
(G) 我们亦提供不含面筋意式扁面
- Seafood pie 34.9
white fish, atlantic salmon, mussel, dill + spinach cream
海鲜派
白鱼, 大西洋三文鱼, 贻贝, 搭配莳萝和菠菜奶油酱汁
- Pirates Bay Octopus, char-grilled (G) 34.9
chips, greek salad, sheep's milk feta, tzatziki
炭烤章鱼 (来自海盗湾)
搭配炸薯条, 希腊沙拉, 希腊羊奶奶酪, 酸奶黄瓜酱
- Mixed grill (G) 39.9
black trevally, Huon Atlantic salmon, squid, prawn + bacon kebab,
chips, iceberg salad, tartare sauce + lemon
海鲜烤杂排 (G)
大西洋三文鱼, 澳洲蓝眼鱼, 带子和虾
搭配炸薯条, 凯撒沙拉, 塔塔酱和柠檬





Longford scotch fillet of beef (300g) 39.9
roast tomato, mushroom, greens, chips
with mushroom or pepper sauce (G) or café de paris butter
来自塔斯马尼亚西北端一格津角的牛排，三百克
慢烤番茄，蘑菇，绿蔬菜，炸薯条，
可任选**蘑菇酱油**，**胡椒酱**或**牛油酱**

Surf 'n' Turf 49.9
scotch fillet, tiger prawns, scallops, tomato, mushroom, greens, chips, café de paris butter
来自格津角的牛排，虾，鲜带子，番茄，蘑菇，绿蔬菜，搭配炸薯条和牛油

Main course platter (for two) 125
grilled, crumbed and battered fish of the day, atlantic salmon, seared scallops, squid, mussels, octopus, prawn + bacon kebabs, chips, salad and dipping sauces
海鲜大拼盘（可两位分享）
当日特色鱼 – 两种烹调方式：烧烤和啤酒炸，大西洋三文鱼，
酥炸带子，炸胡椒盐鱿鱼，贻贝，章鱼，虾，基尔帕特里克烤生蚝
搭配炸薯条，沙拉和各式沾酱

See Blackboard for Today's Specials

推存布告牌上列有今日特色餐



DESSERTS 餐后甜点

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- Cinnamon churros
warm chocolate sauce, vanilla bean ice cream 12.9
西班牙风格的甜点 - 肉桂糖油条
搭配温巧克力酱，香草冰淇淋
- Lemon crème brûlée (G), *langue de chat* 12.9
法式柠檬焦糖布丁 (G)，配上法国的烤制糕点
- Cheese plate: *Pyengana cheddar or Wicked brie, lavosh, apple, quince paste*
芝士拼盘 (任选一种或两种芝士)
皮安盖娜切达干酪 (口感丰富，有坚果味)
女巫布里软质奶酪 (女巫奶酪是一家精品奶酪制造商，位于南塔洲的里奇蒙地区) 搭配亚美尼亚式松脆面包，萍果 和甜温柏酱 12.9
One cheese (50g)
一种芝士 (50 克)
- Ice cream or Sorbet (G) 10.9
冰淇淋或雪芭 / 冰糕
Or in a waffle cone 4.9
或华夫蛋卷冰淇淋 (一勺)
vanilla bean, dark chocolate, salted caramel, raspberry or lemon sorbet (D)
各种冰淇淋口味任您挑选：
香草豆，黑巧克力，海盐蔗糖，
树莓或柠檬雪芭/冰糕(D)
- Affogato (G) 14.9
espresso coffee, ice cream + liqueur
意式香浓冰淇淋咖啡 (含酒精饮料)