
SET DINNER MENU

ENTREE

Curried seafood chowder
grilled sourdough

Salmon sashimi
shima wasasbi, daikon, soy,
pickled ginger + cucumber (G)

Thai fishcakes
sweet + sour dipping sauce (G)

Chilli salt squid
quinoa tabbouleh, preserved lemon aioli

Seared scallops
tartare sauce, lemon (G)

Steamed greens
quinoa tabbouleh, lemon aioli (G) (V)

Includes char-grilled sourdough bread and
garlic butter on the table to share

MAIN COURSE

Moo brew battered fish of the day
chips, minted peas, tartare sauce

Char-grilled fish of the day
roast new potatoes, minted peas,
lemon aioli (G)

Seafood pie
white fish, salmon, mussels,
parsley + spinach cream

Seafood linguini
scallops, mussels, fish, squid
chilli, tomato, garlic, parsley, parmesan
(gluten free penne available)

Longford scotch fillet of beef
chips, steamed greens,
mushroom or pepper sauce (G)

Veg bowl
roast cauliflower, pumpkin, hommus,
steamed greens, salad + pepitas (G) (V)

Includes sides of vegetables
and salads for the table to share

DESSERT

Warm chocolate, orange + almond brownie
vanilla bean ice cream (G)

Sticky date + apple pudding
butterscotch sauce, vanilla bean ice cream (G)

Lemon crème brûlée, langue de chat (G)

Tasmanian cheese
Coal River Farm triple brie served with
crackers, toasted sourdough,
fig chutney, celery
(gluten free crackers/bread available)

2 courses \$50

3 courses \$60

Set menu is available for groups of 12 people or more.
If this menu is chosen all guests at the table must
have the same menu. The menu may change slightly
depending on the seasonal availability of fish and
other ingredients.

(G) Gluten free dishes

(V) vegetarian