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## SET DINNER MENU

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### ENTREE

**Curried seafood chowder**  
grilled sourdough

**Salmon sashimi**  
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, salad, tartare sauce

**Char-grilled fish of the day**  
roast new potatoes, steamed greens,  
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, carrots, greens, smoked  
eggplant, steamed greens, salad, tahini,  
yoghurt, spiced dukkah (G) (V) (N)

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### DESSERT

**Strawberry + raspberry pavlova**  
raspberry sorbet

**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