



STARTERS

Korean Fried Chicken \$ 20

Spice-marinated chicken, buttermilk, spicy Korean sauce, and asian slaw

Garlic Bread \$ 12

Artisan bread with garlic butter and herbs (V)

• Add cheese and jalapeños \$5

Baked Camembert \$ 19

Local camembert, Tasmanian honey, rustic bread, and roasted nuts (V, GFO)

Chef's Soup of the Day \$ 14

Please see our specials board (V, VEO GFO)

• Extra bread \$3

Garlic Roasted Chat Potatoes \$ 18

With Ailoli (V)

Jalapeño and Cheese Poppers \$ 21

With spicy mayo (V)

1 KG Chicken Wings \$ 20

Choice of plain, spicy or korean

Warm Stuffed Olives \$ 19

With rustic bread (VE, GFO)

• Extra bread \$3

Fries \$ 10

Choice of sauce or gravy on the side (V, GF, VEO)

Sweet Potato Wedges \$ 12

Served with spicy mayo (V, GF, VEO)

Garden Salad \$ 10

Seasonal salad with French-style dressing (VE, GF)

Greek Salad \$ 12

Cos lettuce, cherry tomato, onion, olives, feta, and lemon olive dressing (V, GF)

Coleslaw \$ 10

(V, GF)

Bowl of Greens \$ 12

Seasonal greens, butter, pine nuts, and balsamic reduction (V, VEO, GF)

CLASSICS

Fish and Chips See Board

Fresh market fish (200g), battered and fried, served with chips, salad, and tartare sauce

Lamb Shank \$ 28

Red wine-braised lamb with whipped mashed potato, carrots, green beans, and rich lamb jus (GFO)

Grass-Fed Porterhouse \$ 36

250g steak, served with chips, dressed garden salad, and your choice of sauce (GFO)

Cured Pork Belly \$ 36

Twice-cooked pork, with mash, beans, carrots, chats, and house-made gravy (GFO)

Eggplant Schnitzel \$ 28

Crumbed eggplant, served with salad, chips, and your choice of gravy (VE, GF)

Eggplant Parmigiana \$ 30

Crumbed schnitzel topped with arrabbiata, mozzarella, chips, and salad (V, GF)

Half / Full Chicken Schnitzel \$ 20 / \$ 28

Crumbed chicken breast, served with chips, garden salad, and your choice of sauce

Half / Full Chicken Parmigiana \$ 22 / \$ 30

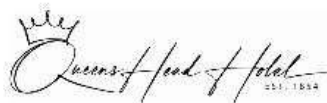
Crumbed chicken breast topped with sugo, double-smoked ham, and melted mozzarella, served with chips and garden salad

SAUCES

Surf & turf \$10

Gravy, Pepper, Mushroom, Creamy Garlic (GF), Spicy Mayo, Ailoi, Tomoto, Bqq, Smoky Bqq

Extra sauce \$3



CHEF'S FAVOURITES

Tasmanian Grilled Salmon	\$ 33
Atlantic salmon, green pea purée, roasted chat potatoes, grilled broccolini, buttered zucchini, confit mushrooms, and chimichurri (GFO)	
King Island Scotch Fillet	\$ 46
250g grass-fed King Island scotch fillet, served with potato gratin, buttered broccolini, roasted carrots, beetroot purée, and your choice of sauce (GFO)	
Bqq Beef Short Rib	\$ 30
Tender, sticky beef short ribs, served with creamy Asian slaw, chips, and grilled corn (GFO)	
Goat's Cheese and Beetroot Risotto	\$ 34
Arborio rice, smoked beetroot, chèvre, spinach, peas, and herb oil (V, VEO, GF)	
Seafood Basket	\$ 40
A selection of local seafood served with fries, salad, tartare sauce, and lemon	
Calamari and Greek Salad	\$ 28
Cos lettuce, cherry tomato, onion, olives, feta, and lemon olive dressing, served with tartare sauce and lemon	

DESSERTS

Ashgrove Cheese Board (for 2)	\$ 26
A selection of five cheeses, bread, local honey, and fresh fruit (GFO)	
Sticky Date Pudding	\$ 15
Served with rum caramel sauce and vanilla ice cream (GF)	
Local Chocolate Brownie	\$ 15
Served with chocolate sauce, fresh berry coulis, vanilla ice cream, and shards (GF)	

Korean Fried Chicken (Main)	\$ 30
Spice-marinated chicken, buttermilk, fried rice, spicy Korean sauce, and Asian slaw	
Grilled Chicken and Quinoa Salad	\$ 28
Free-range chicken breast, tri-color quinoa, roasted nuts, raisins, spinach, roasted vegetables, and feta (VO) • Add fish \$5	
Butter Chicken	\$ 28
Spice-marinated chicken thighs, cooked in a rich, creamy curry sauce, served with jasmine rice and naan bread (GFO)	
Pasta Alla Norma	\$ 28
Eggplant, capsicum, onion, garlic, capers, sugo, and chili (V) Choices of Penne, Pappardelle or Gnocchi (GF)	
Chicken Alfredo	\$ 29
Spring onion, mushrooms, parsley, creamy garlic sauce, topped with pan-seared chicken breast Choices of Penne, Pappardelle or Gnocchi (GF)	

BURGERS & SANDWICH

Open Steak Sandwich	\$ 26
200g rump steak (medium) on Turkish bread with lettuce, cheese, tomato, beetroot, bacon, caramelised onion, and fried egg, served with chips and your choice of sauce (GFO)	
Southern Fried Chicken Burger	\$ 23
Buttermilk chicken thigh, spicy slaw, pickle, and Sriracha mayo	
Beef Burger	\$ 23
150g beef patty, mesclun, tomato, caramelized onion, bacon, fried egg, American cheese, BBQ sauce, and aioli, served with chips (GFO)	
Veggie Burger	\$ 24
Pesto-marinated Portobello mushroom, halloumi, and aioli, with lettuce and onion (V, GFO) • Extra halloumi \$3 • Extra Mushroom \$3	

A 1.8% surcharge applies to all card transactions, and a 15% surcharge applies on public holidays.

Our food is prepared in a kitchen that handles nuts, shellfish, and gluten. While we make every effort to accommodate dietary requirements, we cannot guarantee our dishes are allergen-free.