

STARTERS

LODGE-BAKED FOCACCIA with dips (<i>gfo, vegan</i>)	12
SOUP OF THE DAY Lodge-baked focaccia (<i>gf, vegan</i>)	12
HALF DOZEN MELSHELL OYSTERS Natural or Kilpatrick (<i>gf</i>)	27
NICHOLS FRIED CHICKEN WINGS Chipotle hot sauce (<i>gfo</i>)	14
SALT & PEPPER SQUID Aioli, lemon (<i>gf</i>)	16
TEMPURA MUSHROOM Miso sesame sauce, fried shallot (<i>vegan</i>)	12
SMOKED SALMON CROQUETTE Spring onion, aioli (<i>df</i>)	16

SOMETHING MORE SUBSTANTIAL

CAPE GRIM PORTERHOUSE STEAK Steamed vegetables, mustard sauce	37
BEER BATTERED FLAKE Cucumber and tomato salad, tartare sauce	28
CUMIN ROASTED PUMPKIN Chickpeas, cucumber, tahini sauce (<i>vegan</i>)	22
PAN FRIED ATLANTIC SALMON Steamed vegetables, butter caper sauce	35
ROASTED CHICKEN BREAST Bean shoots salad, chilli, Sichuan pepper vinaigrette	24
SCOTTSDALE PORK SCOTCH Balsamic glazed, pearl couscous, semi dried tomato	24
CAPONATA LINGUINI Eggplant, capsicum, kalamata olives, napoli sauce (<i>vegan</i>)	22
OCTOPUS LINGUINI Garlic, onion, white wine, rocket	24

LODGE BURGERS

CHAR GRILLED CHICKEN BREAST Lettuce, brie, pickled onion (<i>gfo</i>)	18
BEER BATTERED FISH Lettuce, tomato, tartare	18
TASMANIAN BEEF Lettuce, tomato, house pickles, cheese (<i>gfo</i>)	18
CHICKPEA AND LENTIL Lettuce, tomato (<i>vgo</i>)	18

SIDES

FRIES Rosemary, sea salt, aioli (<i>gf</i>)	10
CUMIN ROASTED PUMPKIN Feta, herb oil (<i>vgo</i>)	10
WHITE BEAN SALAD Celery, tomato, balsamic, sourdough croutons (<i>gfo</i>)	12
STEAMED VEGETABLES Garlic butter, parsley (<i>gfo, vgo</i>)	12
PEARL COUSCOUS Semi dried tomato, mesclun, feta	12
SWEET POTATO CHIPS Sriracha mayo (<i>gfo</i>)	14

DESSERT

ICE CREAM AND SORBET

Selection of any two, please ask our staff regarding flavour options	12
VANILLA CRÈME CARAMEL Fresh citrus, orange gel, blood orange sorbet (<i>gf</i>)	12.5
RHUBARB PAVLOVA Elderflower jelly, freeze dried strawberries, lemon sorbet (<i>df, gf</i>)	12.5
CHOCOLATE MARQUISE Roasted hazelnut, chocolate fudge sauce, vanilla ice cream(<i>gf</i>)	12.5
TOFFEE FIG PUDDING Coconut caramel sauce, double cream (<i>gf, vgo</i>)	12.5
TASMANIAN CHEESE PLATE DUO Dried fruit, crackers, walnuts (<i>gfo</i>)	24

MORNING & AFTERNOON TEA

DEVONSHIRE TEA One scone	9
Two scones	15
SCONES Eureka farm jam, thickened cream One scone	6.5
Two scones	12
MUFFIN Please ask for today's flavour	4.5
COOKIE Please ask for today's flavour	4.5

Richardson's

Bistro

WINE

SPARKLING

House Please ask our friendly staff about today's house pour	9.5 42
42 Degrees South Premier Cuvee, TAS	10 49

WHITE

House Please ask our friendly staff about today's house pour	9.5 42
Devil's Corner Sauvignon Blanc, East Coast, TAS	10 47
Milton Vineyard Pinot Gris, East Coast, TAS	14 62
Pressing Matters 'R9' Riesling, Coal River Valley, TAS	13 65
Storm Bay Chardonnay, Coal River Valley, TAS	12 50
Milton Vineyard Rose, East Coast, TAS	12 57

RED

House Please ask our friendly staff about today's house pour	9.5 42
Storm Bay Pinot Noir, Coal River Valley, TAS	10 49
Gala Estate Pinot Noir, East Coast, TAS	12 59
Nocton Vineyard Merlot, Coal River Valley, TAS	11 54
Head Red Shiraz, Barossa Valley, SA	12 58

NON-ALCOHOLIC

FIZZ

TAP | Coke, Coke No Sugar, Dry Ginger, Sprite, Tonic, Lift, Raspberry

BOTTLE | Ginger Beer, Fanta, Lemon Lime Bitters

FRAPPE

Espresso, Mocha, Chocolate

TASMANIAN COLD-PRESSED JUICE

Please ask our friendly staff about today's special

HOT DRINKS

Chai Latte, Hot Chocolate

COFFEE | Espresso, Flat White, Latte, Macchiato, Cappuccino, Long Black, Mocha

TEA | English breakfast, Earl Grey, Peppermint, Green, Chai, Peppermint, Chamomile Blossom, Lemongrass & Ginger

BREWS

TAP (SCHOONER)

Cascade Lager	9.5
Hobart Brewing Harbour Master Ale	10.5

BEER AND CIDER

James Boag's Premium Light	7.5
James Boag's Draught	8
Furphy	8
James Boag's Premium Lager	9
Corona	9
Cascade Stout	9
Hobart Brewing Co. Extra Pale Ale	10.5
Hobart Brewing Co. Cream Ale	10.5
Bonamy's Apple Cider	9

SPIRITS

Teachers Scotch, Jim Beam, Jack Daniels, Bundaberg	
Bati White Rum, Russian Standard Vodka, Larios Gin	9
666 Vodka	10
McHenry 'London Dry' Gin	12
Sailor Jerry Spiced Rum	10
Makers Mark Bourbon	10
Johnnie Walker Black Label Whisky	10

4.5

5.5

6.5

10

4.5

4.5

4.5

Please let staff know of your dietary requirements when placing your order
GFO gluten free option | VGO vegan option | VO vegetarian option