

<b>LODGE-BAKED FOCACCIA</b> Balsamic, Freycinet extra virgin olive oil ( <i>gfo</i> )	9
<b>SOUP OF THE DAY</b> Lodge-baked focaccia ( <i>gfo, vegan</i> )	12
<b>NICHOLS CHICKEN KARAAGE</b> Hot and sour sauce, slaw ( <i>gfo</i> )	18
<b>SESAME MISO EGGPLANT</b> Spring onion and bean shoots salad ( <i>gfo, vegan</i> )	18
<b>CAPE GRIM FLAT IRON STEAK</b> Green beans, baby carrots, thyme and red wine sauce	23
<b>HALF DOZEN MELSHELL OYSTERS</b> Natural or Kilpatrick ( <i>gfo</i> )	24
<b>BEER BATTERED FLAKE</b> Cucumber, tomato salad, tartare sauce	25
<b>GRILLED ATLANTIC SALMON</b> Fennel and citrus salad ( <i>gfo</i> )	26

## GRAZING PLATTERS

Great for sharing between 2 or more people

<b>VEGETARIAN</b> ( <i>gfo, vegan</i> )	35
Grilled eggplant, zucchini, capsicum, marinated olives, semi dried tomatoes, organic smoked tofu with fermented pesto, olive tapenade, lodge-baked fig and walnut bread	
<b>CHARCUTERIE</b> ( <i>gfo</i> )	45
Kunzea-smoked chicken breast, wallaby and pepper salami, prosciutto, pickled onion, cornichons, piccalilli, Sopressa salami, honey mustard, lodge-baked focaccia	
<b>SEAFOOD</b> ( <i>gfo</i> )	45
Melshell oysters, Tassal cold smoked salmon, Stanley pickled octopus, local calamari, pickled Spring Bay mussels, shaved fennel and cucumber salad	

## LODGE BURGERS

Served with black charcoal brioche bun, chunky fries, aioli

<b>JAMAICAN JERK CHICKEN</b> Lettuce, bacon, slaw ( <i>gfo</i> )	20
<b>SCOTTSDALE PULLED PORK</b> Lettuce, red onion, coriander, slaw ( <i>gfo</i> )	20
<b>TASMANIAN BEEF</b> Lettuce, tomato, cheese ( <i>gfo</i> )	20
<b>CHICKPEA AND LENTIL</b> Lettuce, tomato ( <i>vgo</i> )	20

## PIZZAS

<b>MARGHERITA</b> Pesto, mozzarella ( <i>gfo, vgo</i> )	22
<b>FUNGI</b> Caramelized onion, oregano, mozzarella ( <i>vgo, gfo</i> )	22
<b>PULLED PORK</b> Capsicum, red onion, mozzarella ( <i>gfo</i> )	26

## SIDES

<b>CHUNKY FRIES</b> Rosemary, sea salt, aioli ( <i>gfo</i> )	10
<b>KOREAN ROASTED PUMPKIN</b> Fried shallots ( <i>vegan</i> )	8
<b>CAESAR SALAD</b> Scottsdale bacon, croutons ( <i>gfo</i> )	10
<b>GREEN BEANS</b> Smoked almonds, parsley ( <i>gfo, vegan</i> )	12
<b>SWEET POTATO CHIPS</b> Sriracha mayo ( <i>gfo</i> )	14

## DESSERT

### ICE CREAM AND SORBET

Selection of any two, please ask our staff regarding flavour options	12
<b>CRÈME CARAMEL</b> Berry coulis, double cream ( <i>gfo</i> )	12.5
<b>PAVLOVA</b> Mango and lime salsa, pineapple sorbet ( <i>df, gfo</i> )	12.5
<b>DARK CHOCOLATE BROWNIE</b> Coconut toffee sauce, almonds, coconut sorbet ( <i>gfo, vegan</i> )	12.5
<b>BASQUE BURNT CHEESECAKE</b> Double cream, berry coulis ( <i>gfo</i> )	12.5
<b>TASMANIAN CHEESE PLATE DUO</b> Dried fruit, crackers, walnuts ( <i>gfo</i> )	24

## MORNING & AFTERNOON TEA

<b>DEVONSHIRE TEA</b>   One scone	9
Two scones	15
<b>SCONES</b> Eureka farm jam, thickened cream   One scone	6.5
Two scones	12
<b>MUFFIN</b> Please ask for today's flavour	4.5
<b>COOKIE</b> 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
A By Arras Premium Cuvee NV, Tamar Valley, TAS	12.5   60

### 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
Musselroe Bay Pinot Gris, Devonport, TAS	11   54
Pressing Matters 'R9' Riesling, Coal River Valley, TAS	13   65
Derwent Estate Chardonnay, Derwent Valley, TAS	14   68
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
Wirra Wirra 'Catapult' Shiraz, McLaren Vale, SA	13   62

## NON-ALCOHOLIC

### FIZZ

TAP   Coke, Coke No Sugar, Dry Ginger, Sprite, Tonic, Lift, Raspberry	4.5
BOTTLE   Ginger Beer, Fanta, Lemon Lime Bitters	5.5

### FRAPPE

Espresso, Mocha, Chocolate	6.5
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### TASMANIAN COLD PRESS JUICE

Orange, Vegie blend	6.5
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### SPREYTON JUICE

Apple, Pineapple	4.5
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### HOT DRINKS

Chai Latte, Hot Chocolate	4.5
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COFFEE   Espresso, Flat White, Latte, Macchiato, Cappuccino, Long Black, Mocha	4.5
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TEA   English breakfast, Earl Grey, Peppermint, Green, Chai, Peppermint, Chamomile Blossom, Lemongrass & Ginger	4.5
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## BREWS

### TAP (SCHOONER)

Cascade Lager	9.5
Hobart Brewing Harbour Master Ale	9.5

### 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,	
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

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