

White Wine

SPARKLING

Asti Riccadonna – 200ml

A sparkling wine with a palate dominated by fresh, rich and flavoursome fruit complemented by a touch of sweetness

7.00

RIESLING

Lindemans Bin 75

A fresh, zesty wine with lemon and lime flavours. A slatey, mineral element adds complexity and leads to a juicy, clean finish

4.50

18.00

CHARDONNAY

Saltram Makers Table

Fragrant aromas of grass and stone fruit abound with a background of buttery fermentation characters and touches of softly spiced oak

4.50

18.00

Devils Lair 5th Leg

Intense Chardonnay fruit builds into a fantastic mouthful of flavours. Tight acid keeps the palate in check, keeping the flavours fresh and crisp

6.50

26.00

Notley Gorge

Produced at Roseveares Estate, this wine has herbaceous fruit characters in bouquet and palate..... one of Tasmania's most popular brands

28.00

SAUVIGNON BLANC

Bream Creek

From one of Tasmania's leading vineyards, this cool climate wine is one of our most requested

28.00

Oyster Bay

Assertive passionfruit and tropical fruit profiles with a thread of ripe citrus, this is one of New Zealand's leading wines

7.00

28.00

Rosemount Diamond Label

Passionfruit and grassy characters mix with fresh gooseberry, this wine offers a fresh and clear expression of Sauvignon Blanc

6.00

24.00

PINOT GRIGIO

Lindemans Bin 85

Medium bodied wine with citrus and pear flavours

4.50

18.00

T'Gallant

With mineral aromas of oyster shells and rich honey elements, the palate is true to the Grigio style with pear fruit and a citrus rind zestiness

6.50

26.00

Red Wine

PINOT NOIR

Glen Shian

From the sort after Relbia wine growing region, this small vineyard has produced an outstanding Pinot for you to enjoy **5.50 22.00**

Bream Creek

A classy Tasmanian Pinot with superb cool climate varietal characters **28.00**

MERLOT

Penfolds Rawson's Retreat

Aromas of cherry, violets, plum and spicy sweet fruitcake supported by ripe, soft and subtle tannins, resulting in an easy drinking vibrant Merlot **5.50 22.00**

Oyster Bay

Vibrant alluring aromas of ripe plums, cherries and mulberry. A medium bodied wine with a smooth and lingering finish **7.00 28.00**

CABERNET MERLOT

Paul Bettio

A medium bodied dry red with berry flavours and a hint of mint **22.00**

Wolf Blass Red Label

With nutty oak and plum aromas, the palate displays a juicy berry flavour **6.00 24.00**

Notley Gorge

Arguably our most requested wine. A rich and voluptuous ripe bouquet with delicious blackcurrant and mulberry flavours **29.00**

CABERNET SAUVIGNON

Jamiesons Run

This wine has rich vibrant flavours of mulberry, blackcurrant and dark plum **6.50 26.00**

SHIRAZ CABERNET SAUVIGNON

Jim Barry

This popular smooth wine has been produced in the Clare Valley over fifty years. **25.00**

SHIRAZ

Annies Lane

Another from the Clare Valley with dark cherry aromas and a lovely berry texture **26.00**

Saltram Makers Table

This wine captures rich fruit characters and has a fragrant spicy aroma **4.50 18.00**

Beer

PREMIUM IMPORTED

Asahi Super Dry, Corona, Stella Artois **7.00**

PREMIUM AUSTRALIAN

Crown Lager, Boags Pure, Boags Lager, Cascade Lager **6.00**

REGULAR

Boags Draught, Victoria Bitter, Pure Blonde **5.00**

PREMIUM LIGHT

Boags, Cascade **4.00**

Other

ALCOHOLIC CIDER

Mercury Sweet, Mercury Draught **5.00**

READY TO DRINK MIXED SPIRITS

Varies Daily: Bacardi, Vodka, Bourbon, Rum, Scotch **8.50**

SPIRITS MIXED TO YOUR ORDER

30ml nip **6.00**

15ml nip (half) **4.50**

SOFT DRINKS BY THE GLASS

Coca-Cola, Lemonade or Lemon **2.50**

Lemon Lime & Bitters **3.00**

Orange Juice or Apple Juice **2.50**

ESPRESSO COFFEE & HERBAL TEAS

Latte, Cappuccino, herbal teas – all to your liking **3.80**

Entrée

SOUP OF THE DAY

Using fresh local ingredients, served with a crusty bread roll **9.50**

OYSTERS

Natural – served with lime wedge and lemon sorbet **15.00/26.00**

Kilpatrick – grilled with crispy bacon and worcestershire sauce **15.00/28.00**

SCALLOP & PRAWN KEBAB

Marinated in garlic and herbs, grilled and served on Jasmine rice **19.00**

SMOKED SALMON ROLLS

Stuffed with fetta and spinach, wrapped in prosciutto, served on a garden salad **15.00**

RARE BEEF & PEPPERCORN SALAD

with cucumber, chili and coriander salad **17.00**

PORK LOIN MINI STEAKS WITH SWEET CHILI SAUCE

Mouth watering pork, served with Asian greens and fennel sauce **17.00**

SPINACH & RICOTTA CHEESE PUFFS

Served in a crispy puff pastry with a crumbled fetta salad **16.00**

CRUMBED CAMEMBERT WITH PLUM & APPLE DRESSING

Coated in crispy breadcrumbs, served with salad and homemade dressing **17.00**

Main

PINK LING

Fresh Tasmanian fillets, pan fried and topped with fresh salsa verde **23.00**

SEAFOOD MORNAY CREPES

Selection of moist prawns, scallops and fresh fish fillets and with our popular bisque sauce, served with rocket, walnut and apple salad **28.00**

CHICKEN PARMIGANA

Whole crumbed butterfly chicken breast topped with ham, napoli sauce and lashings of mozzarella cheese **19.50**

BALMORAL CHICKEN KIEV

Plump chicken breast filled with garlic and herb butter, topped with caramelised avocado **22.00**

OPEN STEAK SANDWICH

180g Porterhouse with relish, beetroot, tomato, lettuce, bacon and egg **19.50**

SCOTCH FILLET STEAK

200g or 400g options with a creamy white wine mushroom sauce, cracked black peppercorn sauce or red wine jus **28.00**
34.00

TERIYAKI LAMB BACKSTRAP

Sumptuous whole lamb backstrap marinated in garlic, Teriyaki and whole grain mustard **25.00**

RISSOTTO

with chicken, fungi, avocado and spinach in a creamy white wine sauce **22.00**

Can we tempt you with any side dishes tonight ?

Garlic or Herb Bread \$6.00

Bowl of Chips \$5.00

Garden Salad \$6.50

Caesar Salad \$10.00

Greek Salad \$10.00

Dessert

BAILEYS TIRAMISU

A mixture of ground coffee and Baileys liquor makes for a mouth watering dessert **10.50**

WHITE CHOCOLATE CRÈME BRULEE

A twist on the original French dessert. The combination of white chocolate and cracked caramel gives a great combination of textures and flavours **10.50**

CHOCOLATE FUDGE SUNDAE

The ultimate sundae. Vanilla ice cream, marshmallows, homemade chocolate fudge, chocolate swirl and lashings of chantilly cream gives you a reason to eat dessert first **10.50**

STICKY DATE & WALNUT PUDDING WITH CARAMEL SAUCE

Original sticky date with the added extra of crunchy walnuts. With our homemade caramel sauce **9.50**

LEMON CHEESECAKE WITH LEMON CURD SAUCE

Freshly baked lemon cheesecake with tangy lemon curd sauce, chantilly cream and wild berry coulis **10.00**

CHEESE PLATTER

A varied daily platter selection of Tasmanian cheddar, blue vein & soft cheeses **18.00**

Garden Terrace Restaurant & Room Service Hours – “dial 9”

Monday to Saturday

Breakfast: 7:00am to 9:00am

Dinner: 5:45 to 8:30pm

Sunday & Public Holidays

Breakfast: 7:00am to 9:00am

Dinner: not available