

## STARTERS

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

## SOMETHING MORE SUBSTANTIAL

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

## LODGE BURGERS

All burgers served without chips

<b>CHAR GRILLED CHICKEN BREAST</b> Lettuce, brie, pickled onion, aioli	18
<b>BEER BATTERED FISH</b> Lettuce, tomato, tartare	18
<b>TASMANIAN BEEF</b> Lettuce, tomato, house pickles, cheese, aioli	18
<b>CHICKPEA AND LENTIL</b> Lettuce, tomato, aioli	18

## SIDES

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

## DESSERT

### ICE CREAM AND SORBET

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

### 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	4.5
BOTTLE   Ginger Beer, Fanta, Lemon Lime Bitters	5.5

### FRAPPE

Espresso, Mocha, Chocolate	6.5
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### TASMANIAN COLD-PRESSED JUICE

Please ask our friendly staff about today's special	10
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### HOT DRINKS

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

## 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

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