

STARTERS

LODGE-BAKED FOCACCIA with dips (<i>vegan</i>)	12
SOUP OF THE DAY Lodge-baked focaccia (<i>vegan</i>)	12
HALF DOZEN MELSHELL OYSTERS Natural or Kilpatrick (<i>gf, df</i>)	27
NICHOLS FRIED CHICKEN NIBLETS Chipotle hot sauce (<i>gf</i>)	14
SALT & PEPPER SQUID Aioli, lemon (<i>gf, df</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 gravy (<i>df</i>)	37
BEER BATTERED FLAKE Cucumber and tomato salad, tartare sauce (<i>df</i>)	28
CUMIN ROASTED PUMPKIN Chickpeas, cucumber, tahini dressing (<i>vegan, gf</i>)	22
PAN FRIED ATLANTIC SALMON Steamed vegetables, butter caper sauce (<i>gf</i>)	35
GRILLED CHICKEN BREAST Bean shoots salad, chilli, Sichuan pepper vinaigrette (<i>gf, df</i>)	24
SCOTTSDALE PORK SCOTCH Balsamic glazed, pearl couscous, semi dried tomato (<i>df</i>)	24
CAPONATA LINGUINI Eggplant, capsicum, kalamata olives, napoli sauce (<i>vegan</i>)	22
OCTOPUS LINGUINI Garlic, onion, white wine, lemon, rocket	24

LODGE BURGERS

All burgers served with chips

CHAR GRILLED CHICKEN BREAST Lettuce, brie, pickled onion, aioli (<i>gfo</i>)	22
BEER BATTERED FISH Lettuce, tomato, tartare	22
TASMANIAN BEEF Lettuce, tomato, house pickles, cheese, aioli (<i>gfo</i>)	22
CHICKPEA AND LENTIL Lettuce, tomato, aioli (<i>gfo</i>)	22

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

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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