

HAZARDS BAR & LOUNGE

STARTERS

GRILLED FLAT BREAD White bean hummus, paprika (V)	12
SOUP OF THE DAY House flat bread (V)	12
HALF DOZEN MELSHELL OYSTERS Natural or Kilpatrick (gf, df)	27
SALT & PEPPER SQUID Salsa Verde, leaf salad (gf, df)	16
ATLANTIC SALMON RILLETTE House flat bread, dill & radish salad (gfo)	18
SAUTEED STANLEY OCTOPUS Basil pesto, leaf salad (gf)	18

SOMETHING MORE SUBSTANTIAL

CRISPY TOFU SALAD Rice noodles, herbs, cashews, chilli dressing (V, gf)	22
CAPE GRIM FLAT IRON Broccolini, baby carrot, chimichurri (gf, df)	32
BEER BATTERED FLAKE Cucumber & tomato salad, tartare sauce (df)	28
NICHOLS FRIED CHICKEN Cajun spice, radish & fennel salad, chipotle sauce	26
CUMIN ROASTED PUMPKIN Quinoa, beetroot, toasted seeds, Salsa Verde (V, gf)	22
PAN FRIED ATLANTIC SALMON Pickled apple, walnut, fetta, apple cider sauce (gf)	34
CAPE GRIM BEEF SALAD Rice noodles, coriander, cashews, namjim dressing (gf, df)	26

LODGE BURGERS

All burgers are served with chips

CAJUN FRIED CHICKEN Cos lettuce, slaw, jalapeno, sriracha mayo	22
BEER BATTERED FISH Cos lettuce, tomato, tartare	22
TASMANIAN BEEF Cos lettuce, tomato, house pickles, cheese, secret sauce (gfo)	22
VEGAN Kale, beetroot, tomato, white bean hummus (V, gfo)	22
PULLED PORK Cos lettuce, pickled apple, slaw, red onion, coriander (gfo)	22
GRILLED HALOUMI Kale, tomato, beetroot, pesto (gfo)	22

Please let staff know of your dietary requirements when placing your order
DF dairy free | GFO gluten free option | V vegan | VGO vegan option



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SIDES

FRIES Spiced sea salt, aioli (<i>gf, df</i>)	10
ROCKET SALAD Pickled apple, Swansea walnuts, Persian fetta (<i>vgo, gf</i>)	10
BROCCOLINI Scottsdale bacon salsa, parsley (<i>gf, df</i>)	12
QUINOA SALAD Kale, beetroot, fennel, toasted mixed seeds (<i>V, gf</i>)	12
SWEET POTATO CHIPS Sriracha mayo (<i>gf, df</i>)	14

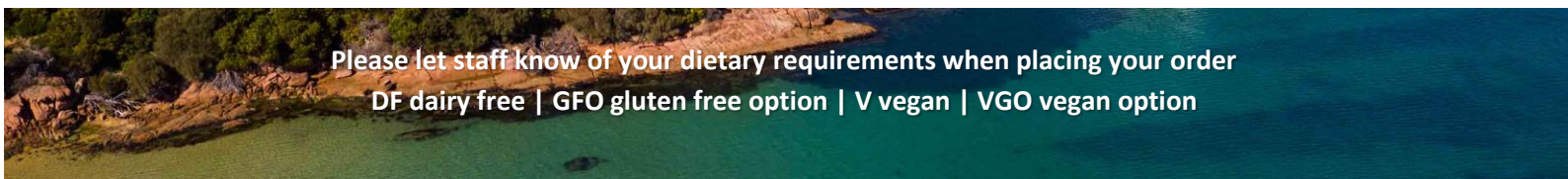
DESSERT

ICE CREAM AND SORBET

Selection of any two, please ask our staff regarding flavour options	12
COCONUT & LIME CREME CARAMEL Mango, toasted coconut (<i>V, gf</i>)	12.5
RHUBARB WHITE CHOCOLATE BLONDIE Macadamia nut, double cream	12.5
DARK CHOCOLATE TORTE Fresh summer berries, coulis (<i>V, gf</i>)	12.5
LODGE MADE CAKE Please check with our staff for options	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



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