

SMALL PLATES

5.5

PORK SCRATCHINGS bbq seasoning (gf, df)

BLUE CORN CHIPS house made salsa (v+, gf, df)

WARM MARINATED OLIVES pickled onions (v+, gf, df, afa)

FRIED CHICKPEAS Old Bay seasoning (v+, gf, df)

LEAF SALAD tilsit, preserved lemon dressing (v, gf, dfa)

10.5

GIN COMPRESSED WATERMELON marinated feta, mint, vincotto (v, gf, dfa, afa)

TWICE COOKED POTATOES Morrison IPA cheese sauce, kale + walnut pistou (v, gf, af)

RADISH + WALNUT LEAF SALAD pickled onion, piparra chillies, agave dressing (v+, gf, df, afa)

15.5

SALMON GRAVLAX radish, lemon, onion, rye, horseradish cream (gfa, dfa, afa)

LAMB RIBS refried chickpeas, pickles (gf, df)

19.5

CHARCUTERIE BOARD three cured meats, pickles, breads (df, gfa)

TASMANIAN CHEESE PLATE choice of two cheeses, fruit paste, fresh fruit, crisp bread (v)

Artisa, "Freycinet" herbed semi hard (v+)

Red Cow Organics, triple cream brie

Ashgrove, "Mr. Bennett" blue

Heidi Farm, tilsit

7.5 per additional cheese

DESSERT

13.5

NETTLE TEA PANNACOTTA berries, rye (v+, df, af, gfa)

HOUSE MADE NOUGAT BAR pineapple, chilli, chocolate (v, gf, df)

V – Vegetarian
V+ – Vegan
DF – Dairy free
GF – Gluten free
AF – Allium free
GFA – Gluten free available
AFA – Allium free available
DFA – Dairy free available



Mon - Thurs, 4 till late.
Fri - Sun, 12 till late.

FRIED + CRISPY

5.5

CHIPS (v+, gf, df, af)

15.5

CHICKEN TENDERS comeback sauce, dill pickles (gfa, afa)

CHICKEN WINGS(plain or buffalo) blue cheese sauce, pickled celery (gfa, afa)

CRUMBED FISH dill pickle yoghurt, smoked cucumber pickle (dfa, af)

BURGERS (chips included)

20.5

CHICKEN (fried or grilled) refried chickpeas, cheese, leaves, mayo (gfa)

BEEF PATTY mushroom, spinach, puff pastry, foie gras mayo (gfa, dfa)

CRUMBED FISH tomato, cheese, iceberg lettuce, dill pickle yoghurt (dfa, af)

PORK JOWL cabbage, pickled carrot, spring onion, Carolina gold mustard sauce (gfa, df)

VEGAN PINTO BEAN BRAISE vegan cheese, mixed leaves, smoked cucumber pickle (v+, gfa, df)

CHEESE BURGER beef patty, cheese, bacon, mustard, tomato sauce, dill pickle (gfa, dfa, afa)

TACOS (corn tortilla)

1 for **6.5** 3 for **18**

PORK JOWL cabbage, coriander, Carolina gold mustard sauce (gf, df)

CHICKEN TINGA refried chickpeas, salsa (gf, df)

CRUMBED FISH iceberg lettuce, comeback sauce, spring onion (df, afa)

PINTO BEAN BRAISE wombok cabbage, vegan cheese sauce (v+, gf, gfa, af)

ADDITIONS

2.5

bacon

egg

cheese

vegan cheese

5.0

beef patty

grilled or fried chicken

crumbed fish

pork jowl

pinto bean braise

SAUCES

1.5

American mustard

tomato

BBQ

2.5

Aioli (v+, gf, df)

Blue cheese (v, gf)

House salsa (v+, gf, df)

Carolina gold (v+, gf, df)

Comeback sauce (v+, gf, df)

House made hot sauce (v+, gf, df, af)

Gravy (gf, df)

Buffalo (v, gf, af)

Dill pickle yoghurt (v, gf, af)

Reaper hot sauce (v+, gf, df, af)



PROUD TO BE SUPPORTING OUR
LOCAL PRODUCERS AND SUPPLIERS.



Black Cow Bistro

