

To Share

Garlic & Cheese Pizza – 6 slices (V)	\$12
House Made pizza, garlic infused oil and melted cheese	
Herb & Cheese Pizza	\$12
House Made Pizza with Italian herbs & mozzarella cheese	
Fresh Tomato & Basil Bruschetta – 6 slices (V)	\$14
House Made Pizza with local tomatoes, Spanish onion & mozzarella finished with balsamic glaze.	

ENTREE

Three Cheese Croquettes (V)	\$9
Feta, mozzarella and parmesan mixed in with creamy mashed potato, crumbed then deep fried	
Teriyaki Chicken Ribs (GF)	\$10
Golden fried & finished in a sticky teriyaki sauce	
Deep Fried Camembert (V)	\$10
Camembert cheese deep fried deliciousness served with a cranberry aioli dip	
Grilled Mushrooms (GF)	\$11
Grilled field mushrooms topped with bacon, caramelized onion and mozzarella	

MAINS

Chicken Parma	\$25
Crumbed Chicken breast topped with Napoli, ham and golden cheese served with your choice of chips & salad or mash & steamed vegetables	
Fish & Chips	\$25
Beer battered Whiting fillets, chips and a fresh salad, served with Tartare	
Bangers & Mash	\$19
Thick Beef Sausages served with creamy mashed potato & garden peas smothered in gravy and topped with crispy onion rings	
Salt & Pepper Calamari Salad (A Tatura favorite) (GF)	\$20
Tender strips of Calamari on a fresh garden salad with garlic aioli	
Creamy Chicken Penne	\$17
Chicken, bacon and mushroom served in a creamy sauce with shaved parmesan	
Slow Cooked Lamb Shanks	\$35
Two lamb shanks slow braised in a rosemary and red wine sauce served with creamy mash and baby peas	
Pie Of The Day (see specials board)	\$20
Chefs home style pie mix, encased in pastry served with creamy mash, peas and tomato relish	

Chicken Cacciatore (GF)	\$22
Tender chicken and vegetables slow cooked in a napoli sauce served with creamy mash	
Prawn Risotto (GF) can be made vegetarian	\$24
Sautéed mushrooms, tiger prawns, garlic, caramelized onion in a white wine sauce finished with parmesan	
Crispy Pork Belly (GF)	\$24
Served with sautéed snow peas, creamy mash and an apple jus	
Chicken Scallopini (GF)	\$25
Pan seared chicken breast tenderloins in a creamy, garlic, bacon & mushroom sauce served on a bed of mashed potato with a side of steamed vegetables	
Tasmanian Salmon fillet (GF)	\$30
Pan seared with a crispy fried potato & sweet potato salad, green beans, sliced pear, local tomatoes and Spanish onion finished with smoked paprika aioli	
Massaman Curry (GF,V) add chicken \$3	\$15
Chunky garden vegetables cooked in a Thai curry topped with sour cream and served with steamed rice and a pappadum	
Brady's 300g Scotch Fillet add Garlic Prawns \$4	\$36
Steaks served with mashed potato & steamed garden vegetables or chips & salad <i>(Please allow 30-40 minutes for Medium to Well done Steaks)</i>	

SAUCES

GRAVY	\$2
CREAMY MUSHROOM	\$2
PEPPERCORN	\$2
GARLIC BUTTER	\$2
BACON & MUSHROOM	\$3

SIDES

GARDEN SALAD	\$6
FRESH ROQUETTE SALAD	\$8
SEASONAL VEGETABLES	\$8
SEASONED WEDGES	\$8
BEER BATTERED CHIPS	\$5

Something Sweet

New York Baked Cheesecake \$10

Drizzled with maple syrup topped with lightly roasted walnuts & served with vanilla ice cream

Sticky Date Pudding \$8

With butterscotch sauce & vanilla ice cream

House Made Apple Crumble \$8

Traditional apple crumble served in a ramekin with coconut flakes & vanilla ice cream

White Chocolate mousse \$8

Served with raspberry coulis & topped with fresh strawberries

Celiac Note: Our deep fried options may contain trace elements of wheat products