



# TODAY'S MENU

## CHARCUTERIE BOARDS BELOW

Product freshly made & sourced locally (varied sesonally)

### MEAT PLATTER

Bresaola beef, prosciutto, smoked pork, smoked chicken, capers, mushrooms, pickles, mint & pumpkin seed pesto & much more served with a variety of breads.

### CHEESE PLATTER

Soft goats, Swiss gruyere, soft blue, Tasmanian Pyengana vintage tasty, parfait pate, fresh dates, apple & much more served with a variety of breads.

### FISH PLATTER

Smoked peppered salmon, spicy barramundi, capers, pickles, pickled cabbage, fresh vegies, nuts & much more served with a variety of breads.

### SOUP OF THE DAY

Served with bacon, spring onions, a sprinkle of parmesan cheese & a dollop of sour cream. (We serve soup from July until September)

### PIES

Home Made Beef & Guinness Pies & Sausage Rolls

Served on a bed of creamy mash with peas, a relish and sauce to the side.

## DAILY SPECIALS

Desserts, Cakes, Tarts etc.

TRY OUR FAMOUS DEVONSHIRE TEA/COFFEE