

1830

RESTAURANT & BAR

ENTRÉE

Soup of the day with sourdough and cultured butter Gluten / Dairy Free options available	\$15
Dunalley oysters Natural / Kilpatrick Gluten / Dairy Free options available	\$18 ½ dz \$34 dz
Tempura king oyster mushrooms with wasabi leaf pesto Vegan / Dairy Free options available	\$18
Salt & Pepper fried fresh calamari with chilli aioli Gluten Free options available	\$18
Barbecued Rannoch farm quail with grilled corn, pine nut and chorizo salsa Gluten / Dairy Free options available	\$20
Sashimi of Tasmanian salmon with wakame, fresh horseradish and soy Gluten / Dairy Free options available	\$20

We are happy to assist with dietary requirements. Feel free to ask.



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MAINS

Grilled lamb kofta with pita bread, babaganoush, tzatziki and tabbouleh

Gluten / Dairy Free options available

\$28

Pan fried Blue Eye Trevalla on lemony potato mash with smashed green olive and cherry tomato tapenade

Gluten Free options available

\$35

Parmesan and pine nut crumbed Marion Bay chicken with panzanella salad

\$28

Handmade beetroot and ricotta ravioli with spinach, sage burnt butter and walnut crumble

Vegetarian

\$28

Spring Bay mussels in a roast capsicum and chorizo sauce with pommes frites, rouille and grilled sourdough

Gluten / Dairy Free options available

\$32

Chargrilled Bass Strait porterhouse steak with big chips and salad

Gluten Free options available

\$38

or

Chargrilled Cape Grim fillet mignon wrapped with double smoked bacon with big chips and salad

Gluten Free options available

\$44

Your choice of
Horseradish butter
Green peppercorn sauce
Mushroom Sauce
All Gluten Free

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SIDES

Fried polenta chips with pesto	\$10
Roasted Pink Eye potatoes with rosemary and sea salt Gluten Free	\$10
Garden salad with red wine vinaigrette Gluten Free	\$10

CHILDREN'S MENU

Crumbed chicken strips with chips and salad	\$12
Battered fish and chips	\$12

DESSERTS

Warm rhubarb and apple tart with macadamia ice cream	\$16
Tasmanian coffee liquer affogato Gluten Free options available	\$16
Black Forest roulade with cherry syrup	\$16
Berry sorbet with strawberry and mint salad Gluten Free	\$16
Local cheeses with homemade sloe berry paste and lavosh Gluten Free options available	\$18

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