

MENU & WINE LIST



Starters

Crusty Pub Loaf			\$7.00
Cheese & Bacon or Plain with accompanying butters plain, herb or garlic butter			
Soup of the Day—TBA			\$7.00
Served with a baked ciabatta roll and butter			
Local Pacific Oysters			
Locally farmed and served in the half shell			
Natural - aioli or chilli / coriander dressing	1/2 Doz	\$12.00	1 Doz \$21.00
Kilpatrick - grilled with bacon and tangy BBQ	1/2 Doz	\$14.00	1 Doz \$23.00
Thai Fish Cakes (GF)			\$13.00
A blend of fresh seafood and Asian spices, served on Vietnamese noodle salad with chilli jam			
Dip Platter			\$14.00
A trio of homemade dips (TBA) with crunchy baked Turkish bread fingers			
Lamb Kebabs		\$17.00	\$24.00
Tender marinated fillets, skewered and grilled with sumac yoghurt and savoury Israeli cous cous		Entree	Main
Chunky Fried Potato Wedges			\$8.00
With sweet chilli sauce and sour cream			
Chilli / Salt Calamari		\$14.00	\$21.00
Tender scored pieces lightly dusted and shallow fried, served on green leaf salad with lime mayonnaise		Entree	Main
Nachos			\$8.00
Crunchy tortilla chips topped with spiced tomato salsa and melted mozzarella cheese with sour cream and guacamole			



Mains

Vegetarian Curry (GF) \$16.50

Pumpkin, spinach, mild curry coconut cream served with basmati rice

Pasta

- Italian beef lasagne \$17.00
- Penne with chicken, chorizo, mushroom, spinach, tomato and sweet capsicum sauce \$20.00
- Marinara \$22.00
- Antipasto vegetable & napoli with shaved parmesan \$20.00

Chicken Breast Schnitzel \$22.00

Beef Schnitzel \$20.00

With sauce of your choice or Parmigiana, Napoli sauce with mozzarella topping or Hawaiian ham, pineapple and cheese

Crumbed Lamb Cutlets \$22.00

With sauce of your choice

Roast of the Day (TBA) \$20.00

Crumbed Tassie Bass Strait Scallops \$28.50

With lemon wedges and house tartare sauce

Chicken Chow Mien \$18.50

Wok fried chicken pieces with Asian cut vegetables, egg noodles and soy based stock sauce



Mains Cont.

Catch of the Day (TBA)	\$TBA
Flat grilled, beer battered with lemon wedges and house tartare sauce	
Hot Seafood Platter	\$32.00
Chilli/salt calamari rings, crumbed scallops, torpedo tempura prawns and battered fish with lemon wedges and house tartare	
Grain Fed Scotch Fillet Steak 300g	\$28.00
Black Angus Rump Steak 350g	\$25.00
T-Bone Steak 250g	\$24.00
Chicken Breast 300g	\$23.50
Salmon Cutlet 250g	\$24.00
Mixed Grill - Steak, bacon, Egg, Sausage, Lamb Chop	\$26.50

Sauces

Mixed Mushroom, plain gravy, peppercorn, garlic cream, smokey BBQ, mild or hot peri peri, worcestershire, tomato or relish, mustards, gluten free gravy

Accompanying seafood tomato cream sauce surcharge **\$5.00**

Main courses are served with chunky steak fries and garden salad or today's vegetables excluding pasta dishes

SALAD SELECTIONS

Traditional Caesar Salad (GF option available) **\$15.00**

A crisp salad of cos, mesclun, croutons, shaved parmesan, coddled egg, crispy bacon and egg mayonnaise (anchovies optional)

Grilled Chicken **\$22.50**

Classic Greek Salad **\$12.50**

Mixed leaves, fetta, kalamata olives, cherry tomatoes, cucumber, spanish onions, fresh continental parsley and lemon basil and olive oil with white balsamic

Garden Green Leaf , Rocket and Parmesan Salad

Simply tossed with Italian style vinaigrette and pea shoots



Mains Cont.

SIDES

Bowl of today's seasonal vegetables	\$5.00
Bowl of chips	\$4.50
Bread roll with butter	\$2.00
Grilled bacon rashers	\$3.50
Garden salad	\$5.00
Fried onion rings	\$3.00
Jug of sauce / gravy	\$2.00

KIDS MENU

Cheeseburger with fries	\$8.00
Lasagne	\$8.00
Chicken Nuggets with fries	\$8.00
Mini Seafood Basket	\$11.00
Mini Ham and Pineapple pizza	\$8.00
Roast of the Day (half serve)	\$10.00
Fish n Chips	\$8.00
Sausages	\$8.00



Dessert

Apple Crumble with Ice Cream	\$8.50
Vanilla Bean crème brulee with amaretti biscuit	\$8.50
Mixed Berry semi fredo with frozen raspberry coulis	\$8.50
Chocolate fondant served with custard and cream	\$8.50
French Vanilla cream cheesecake	\$8.50
Gluten Free dessert (TBA)	\$8.50
Bowl of Ice cream with topping	\$5.00
Rocky Road Sundae	\$8.50
Tasmanian Cheeseboard with fruit, crackers and quince paste	\$17.50

Coffee & Tea

Cappuccino	\$4.00
Latte	\$4.00
Flat White	\$4.00
Espresso	\$4.00
Long Black	\$4.00
Chai Latte	\$4.00
Hot Chocolate	\$4.50
Milk Shakes	\$5.00

Liquor Coffees

Galliano	\$9.00
Kahlua	\$9.00
Jameson	\$9.00



Sparkling Wines

Rothbury Estate Sparkling Cuvee

It shows zesty citrus and sherbet aromas on the nose and full-bodied apple and melon flavours with a rich and creamy palate

Glass \$4.90
Bottle \$17.00

Yellowglen Yellow Piccolo (200ml)

It is a full and generous wine with a lovely mouthfeel and creamy mousse. It is fresh with classy, crisp, clean finish

\$6.50

Yellowglen Pink Piccolo (200ml)

Distinctive Pinot Noir aromas of strawberries with a splash of citrus bubble under the nose, developing into refreshing fruit characters of berry and lime with a hint of lemon

\$6.50

Riccadonna Asti Spumante

The palate is dominated by fresh, rich and flavoursome fruit complemented by a touch of sweetness

\$24.00

Jansz Pinot Noir Chardonnay Non Vintage

Complex with aromas of nougat and roasted nuts. The fine bead and persistent mousse is complemented by delicate strawberry and citrus fruit flavours, with a creamy, lingering finish

\$38.00

Rosemount O

A light, fresh and zesty style with fruit sweetness ensuring flavour, balance and intensity are retained when served over ice

Glass \$7.00
Bottle \$24.00

White Wines

Rothbury Estate Chardonnay

Intense stone fruit and white pear aromas supported by citrus, stone fruit and subtle oak characters across a soft, creamy palate

Glass \$4.90
Bottle \$17.00

Hardy's -The Riddle Fruity White

A lively wine with a sweet middle palate and a crisp dry finish

Glass \$4.90
Bottle \$17.00

Lindemans premier Selection Riesling

Aromas of freshly squeezed citrus, lime leaf and touches of spice greet the nose. This is a medium bodied wine with upfront citrus flavours and touches of spice.

Glass \$4.90
Bottle \$17.00

Wolf Blass Red Label Chardonnay

Tropical fruit aromas of mango, melon and peach on the nose develop into lively varietal fruit characteristics on the palate

\$22.00

Abel's Tempest Chardonnay

Zesty and fleshy with flavours of lemon rind, nectarine and peach. The acid is delicate and supportive, giving the wine purity and balance

\$30.00

Abel's Tempest Sauvignon Blanc

Juicy and racy with grapefruit and lime peel nuances. Elegant with incredible length of flavour on a racy, fine citrus backbone

\$30.00

Secret Stone Marlborough Sauvignon Blanc

Crafted with minimal intervention to capture and retain the varietal fruit characters, the blending of these wines has produced an exotic mix of flavours, producing an intense lively Sauvignon Blanc

\$28.00

Rothbury Estate Semillon Sauvignon Blanc

The fresh, lively palate displays tropical fruit flavours and a bright, crisp finish

Glass \$4.90
Bottle \$17.00

Stoneleigh Sauvignon Blanc

Ripe grapefruit, citrus and passionfruit flavour dominate the palate, shows balance, both ripe flavours and fresh acidity

\$24.00

Kiwi House Sauvignon Blanc

Springy fresh fruity and delicious in your mouth - a lovely more-ish aftertaste - any more?

Glass \$5.50
Bottle \$20.00



Red Wines

Rothbury Estate Cabernet Merlot

Displays soft, ripe berry fruit flavours supported by a subtle hint of oak

Glass \$4.90
Bottle \$17.00

Rothbury Estate Shiraz Cabernet

Displays spice and berry aromas supported by ripe plum and subtle oak on the rich, full-bodied palate

Glass \$4.90
Bottle \$17.00

Goundrey Cabernet Merlot

Brick red with slight purple lines, this wine displays lifted aromas of rich, cabernet ripe berry fruits, cherry and hints of coffee

\$22.00

Annie's Lane Shiraz

Spice, blackberry and violet aromas combine with a hint of chocolate to develop a medium full bodied palate with the rich, soft berry fruit balanced with subtle smoky oak

\$26.00

Pepperjack Cabernet Sauvignon

The wine shows complex aromas of blackcurrant, spice and a touch of mint. The soft, full palate is well balanced with a firm and complex structure

\$30.00

Abel's Tempest Pinot Noir

Fleshy, juicy and mouth filling with clove, vanilla pod and bright ripe strawberry and cherry. The palate is seductively silky and powdery tannins carrying through a lengthy and satisfying finish.

\$34.00

Rosemount Diamond Label Merlot

The nose shows spicy prune and plum aromas with notes of briar and forest fruit. Intense clear fruit and plum flavours combine with touches of sweet spice to make for a layered and complex palate

\$24.00

Penfolds Koonunga Hill Shiraz Cabernet

Deep red in the glass, the Penfolds Koonunga Hill Shiraz Cabernet abounds, with aromas of spice, chocolate and cedary oak with glimpses of red capsicum, tobacco and pepper

\$24.00

Wynns Coonawarra Estate Shiraz

Crushed raspberries, spice and toasty oak combine with dark cherry fruits on the nose

\$31.00

Ports

Penfolds Club Port

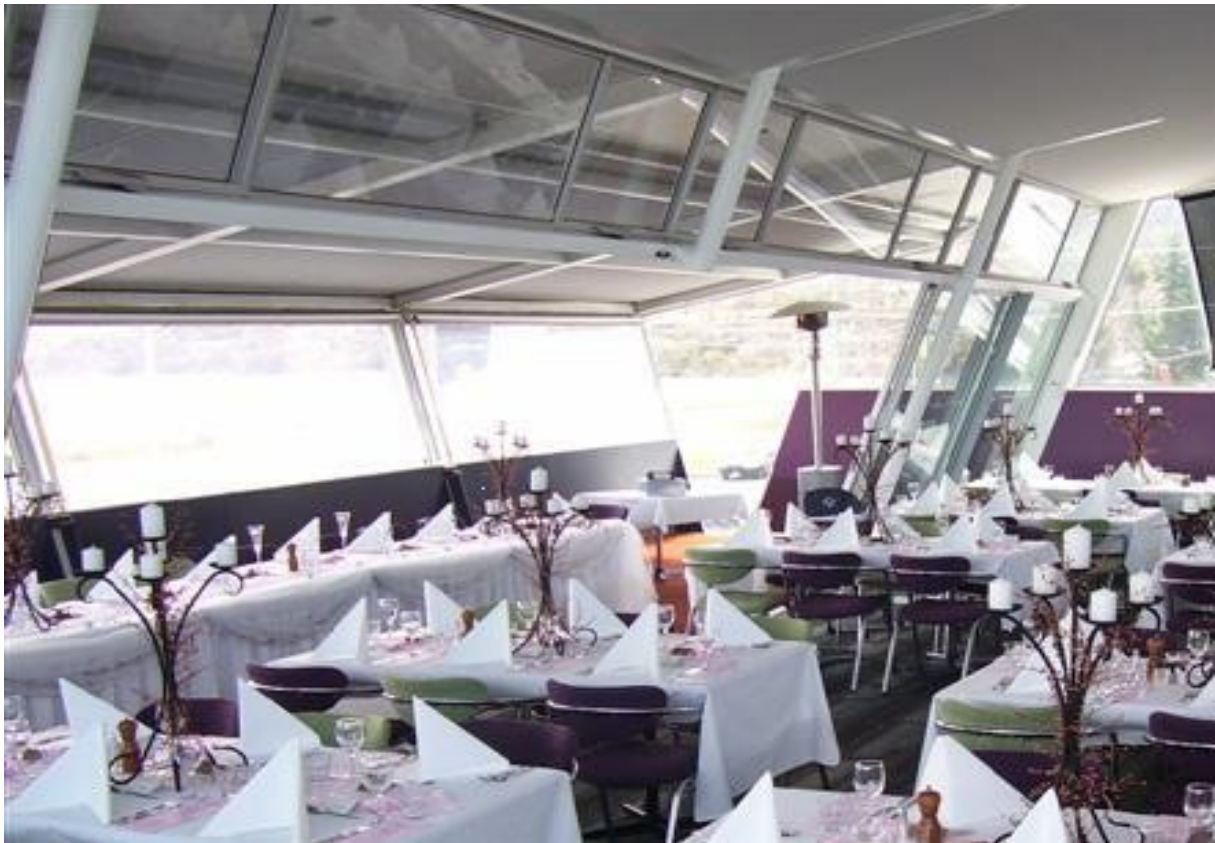
\$4.50



The Foreshore welcomes children although for the comfort of other customers, children are to remain seated and fully supervised whilst in the dining room.



FUNCTIONS



The Foreshore Tavern caters for a wide variety of functions, such as weddings, special occasions, birthday parties, formal dinners, and charity functions, to name just a few. The large bistro area is perfect for all types and styles of functions.

Altitude on the first floor offers two options. Firstly, an intimate room holding around 30 which is ideal for board meetings, small conferences and private functions. Alternatively, the whole area can be booked which holds around 100 people and has a balcony area overlooking Ralph's Bay. There is a dedicated kitchen and bar with individual facilities as part of Altitude.

We can arrange all types of packages to suit your requirements.

