

The FORESHORE Family Bistro Menu



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RECOMMENDED BY
 **tripadvisor**

STARTERS

	entree	main
CRUSTY DAMPER LOAF served with a trio of butters; plain, herb and garlic	9.0	
SOUP OF THE DAY with a baked ciabatta roll	9.0	
GARLIC PRAWNS prawns pan-fried with shallots ,garlic, cracked black pepper and a brandy cream sauce served with scented basmati rice	15.0	27.9
CRUMBED CALAMARI calamari lightly crumbed fried and served with a homemade tartare sauce	14.5	24.9
CHILLI CHEESE CHIPS topped with a sweet chilli infused bolognaise sauce finished with liquid cheese	12.5	
NACHOS re-vitalized home-made ground beef sauce on corn chips, oven-baked with grilled cheese and finished with sour cream and guacamole	12.0	
PIZZA WEDGES wedges topped and baked with grilled cheese and bacon pieces, finished with sour cream, sweet chilli sauce and chives	12.5	

MAINS

SPECIALS OF THE DAY (see specials board)

ROAST (GF) served with fresh vegetables and gravy	18.0
FISH battered butterfish served with your choice of chips and salad or home-style cooked vegetables	18.0



MAINS

Vegetarian

VEGETARIAN STIR FRY (GF)	22.0
served with local fresh vegetables and hokkien noodles	
FETTUCINI VERDURA (GF)	22.9
fresh seasonal vegetables in a rosé sauce fused with fettuccini, shaved parmesan and parsley	
VEGETARIAN NACHOS	11.0
corn chips oven baked with a Napoli sauce, cheese served with salsa, sour cream and guacamole	
CANNELONI	24.9
pasta sheets filled with spinach and ricotta, oven baked in a rose'sauce with cheese and served with your choice of chips and salad or home-style cooked vegetables	

Schnitzels

CHICKEN BREAST OR BEEF SCHNITZEL	24.0
with your choice of plain, mushroom or pepper sauce	
PARMIGIANA schnitzel with Napoli sauce and a mozzarella topping	24.0
BBQ MEATLOVER schnitzel with Napoli sauce, ham, salami, pineapple, cheese, bacon and BBQ sauce	26.9

Pasta

SPAGHETTI BOLOGNAISE (GF)	20.0
Tasmanian prime mince meat served in a hand-made Napoli sauce and grated parmesan	
FETTICINI BOSCO(GF)	25.9
pan fried chicken ,prawns, mushroom and bacon in a garlic and brandy infused seeded mustard cream sauce, tossed with fettuccini and shaved parmesan	
LASAGNE	20.9
traditional homemade Italian recipe served with your choice of chips and salad or home-style cooked vegetables	



MAINS

Seafood

TASMANIAN SCALLOPS	26.9
lightly crumbed served with home-made tartare sauce or a spicy house-made curry sauce served with scented basmati rice	
TASMANIAN FISH OF THE DAY	POA
grilled served with lemon parsley and compound butter	
SEAFOOD PLATTER	28.0
mixed selection of golden fried Tasmanian scallops, fish, Australian prawns, calamari and a house tartare sauce	

Steak

All steaks cooked to your liking

TASMANIAN SCOTCH FILLET(GF)	29.0
yearling scotch, char grilled served with your choice of sauce	
T-BONE(GF)	26.0
yearling fillet char grilled served with your choice of sauce	
TASMANIAN CHILLI PLUM PORK CUTLETS(GF)	28.0
marinated in a sweet chilli and plum coriander glaze	

Chicken

CHICKEN CAESAR SALAD(GF)	24.0
grilled Tasmanian chicken tenderloin, crisp salad, croutons, shaved parmesan, coddled egg, crispy bacon and an egg mayonnaise (anchovies are optional)	
KING CAESAR SALAD(GF)	27.9
Served with tender slices of fillet steak	
SWISS CHICKEN(GF)	28.0
char grilled breast topped with bacon, grilled cheese, finished with a brandy infused seeded mustard cream sauce	
CHICKEN AND CASHEW STIRFRY(GF)	26.90
chicken breast with cashews and seasonal vegetables, wok fried with a honey soy hokkien noodles	
OCEAN AND EARTH(GF)	33.0
chicken breast topped with either curried seafood or a garlic and brandy cream seafood sauce	

All main meals come with your choice of salad or vegetables'



SIDES AND CHILDREN

Sides

SEASONAL LOCAL VEGETABLES	9.0
STEAKHOUSE CHIPS	6.0
JUG OF GRAVY	3.0
SURF AND TURF	9.0
BOWL OF SALAD	9.0

Children's Menu

CHEESE BURGER AND FRIES	10.0
SPAGHETTI BOLOGNAISE	10.0
CHICKEN NUGGETS AND FRIES	10.0
MINI HAM AND PINEAPPLE PIZZA	10.0
FISH AND CHIPS	10.0
LASAGNE AND CHIPS	10.0

All children's meals come with a free small soft drink



DESSERTS

HOUSEMADE CRUMBLE	10.0
apple and mixed berry crumble served with cream	
PAVLOVA	10.0
served with cream and fruit	
CHOCOLATE PUDDING	10.0
served with cream and ice-cream	
FORESHORE MESS	10.0
a messy mess of pavlova, chocolate, fruit, lollies, ice-cream and cream	

COFFEE AND TEA

CAPPUCCINO	4.5
LATTE	4.5
FLAT WHITE	4.5
ESPRESSO	4.0
LONG BLACK	4.0
CHAI LATTE	5.0
HOT CHOCOLATE	4.5

LIQUOR COFFEES

AFFOGATO	12.5
GALLIANO	12.5
KAHLUA	12.5
JAMESON	12.5



WHITE WINES

Chardonnay

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 5.5

Bottle 19.0

WOLF BLASS YELLOW LABEL CHARDONNAY

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

Bottle 29.0

ABELS TEMPEST CHARDONNAY *Tasmanian*

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

Bottle 29.0

Sauvignon Blanc

ROTHBURY ESTATE SAUVIGNON BLANC

the fresh, lively palate displays tropical fruit flavors and a bright crisp finish.

Glass 5.5

Bottle 19.0

UPSIDE DOWN SAUVIGNON BLANC

a tasty wine with a hint of passionfruit, lemon and lime

Glass 7.0

Bottle 27.0

KIWI HOUSE SAUVIGNON BLANC

springy, fresh, fruity and delicious in your mouth and a lovely more-is aftertaste any more?

Bottle 22.0

ABELS TEMPEST SAUVIGNON BLANC

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

Bottle 36.0

FRENCHMAN'S CAP SAUVIGNON BLANC *Tasmanian*

Tasmanian zesty sauvignon blanc qualities with lovely balanced tones of gooseberry and melons

Bottle 33.0

Moscato

THE ACCOMPLICE

a deliciously sweet frizzante style with lively floral aromas'

Glass 5.5

Bottle 19.0



WHITE WINES

Riesling

LINDEMANS HENRY and SON REISLING

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 5.5

Bottle 19.0

ANNIES LANE CLAIRE VALLEY REISLING

fresh lime and citrus flavour with floral and spring overtones

Bottle 33.0

Pinot

SECRET STONE PINOT GRIS

flavours of freshly sliced bosc pears with fragment lime zest

Glass 7.5

Bottle 33.0

FRENCHMAN'S CAP PINOT CHARDONNAY

Tasmanian

this distinctive sparkling is unmistakably Tasmania to the core capturing the magical essence of this amazing island

Glass 7.5

Bottle 33.0

Sparkling

YELLOWGLEN YELLOW PICCOLO 200ML

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

Bottle 9.0

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

Bottle 9.0

ROTHBURY ESTATE SPARKLING CUVÉE

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

Glass 5.5

Bottle 19.0

JANZ 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

Bottle 33.0



RED WINES

Shiraz

WYNDHAM ESTATE BIN 555 SHIRAZ Bottle 26.0
lovely rich plum and berry flavours.

PEPPERJACK SHIRAZ Bottle 44.0
concentrated berry fruit with hints of anise

ROTHBURY ESTATE SHIRAZ CABERNET Glass 5.5
displays spice and berry aromas supported by ripe plum and
Bottle 19.0
subtle oak on the rich, full-bodied palate

ANNIE'S LANE SHIRAZ Bottle 33.0
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

Merlot

ROTHBURY ESTATE CABERNET MERLOT Glass 5.5
displays soft, ripe berry fruit flavours supported by a
Bottle 19.0
subtle hint of oak

ROSEMOUNT DIAMOND LABEL MERLOT Bottle 28.0
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

ANNIE'S LANE CABERNET MERLOT Bottle 33.0
excellent depth of berry flavours with dried plum and to-
bacco leaf

Cabinet Sauvignon

WOLF BLASS YELLOW LABEL CABINET Bottle 33.0
SAUVIGNON
black currant flavours with subtle oak and fine tannins



RED WINES

FRENCHMAN'S CAP PINOT NOIR Tasmanian **Glass 7.5**
typically juicy cherry aromas with beautifully balanced
soft tannins. **Bottle 33.0**

ROSEMOUNT DIAMOND LABEL PINOT NOIR **Glass 7.5**
fresh flavours of cherry, red plums and strawberries. **Bottle 33.0**

ABEL'S TEMPEST PINOT NOIR Tasmanian **Glass 7.5**
fleshy, juicy and mouth filling with clove, vanilla pod
and bright ripe strawberry and cherry. The palate is
seductively silky powdery tannins carrying through a
lengthy and satisfying finish **Bottle 33.0**

We hope you have enjoyed your meals and we thank you for your
patronage and hope to see you again.

If you are travelling around Tasmania please
feel free to enjoy our
other venues.

Bayside Inn – St Helens, Phone 03 63761466

Olde Tudor Hotel – Launceston, Phone 03 63445044

