



DINNER

- Soup of the day** – chef's daily creation served with house garlic bread **7.5**
- Dips** – chef's selection of house made dips served as a trio with grilled breads **11.5**
- Deli plates** – Vegetarian, selected local and imported delicacies including stuffed baby peppers, black olives and house prepared marinated artichokes **12.5**
- Seafood, the freshest in Tasmanian salmon, Spring bay mussels and many other delicious fishy selections **16.5**
- Australian king prawns** – stuffed with fetta, mint, lemon, wrapped in Kataifi pastry & lightly baked in olive oil **13**
- Butterflied quail** – char grilled, with chermoula, pear and pistachio nut salad **14**
- 300g sirloin** – char grilled and served with spicy house cut chips, café de Paris butter and watercress salad **18.50**
- Confit pork fillet** – sliced & served atop celeriac, Houn honey brown mushroom risotto **17.5**
- Lamb fillet** – char grilled and served on preserved lomon polenta, spiced rattatouie & baba ganoush **17.9**
- Crispy skin ocean trout** – served on paella with spring bay mussels, trevalla and baby octopus **18.5**
- Market fish of the day** – daily fresh selected market fish grilled & served atop classic salad nicoise **18.5**
- Roasted vegetable stack** – with polenta, Houn valley mushrooms, minted pesto & macadamia nut aioli **16**
- Chicken saltimbocca** – with sautéed new potatoes, green beans & gremolata **17**



R O Y A L o n G E O R G E

DINNER

Choice of fettuccine or penne rustica

Classic carbonara – smoky bacon, field mushrooms, with egg & parmesan **12/15.5**

Creamy chicken – chicken, roast pumpkin, zucchini & baby spinach in rich garlic cream reduction **12/15.5**

Creamy blue & prosciutto – Tasmanian heritage blue & double smoked prosciutto **12/15.5**

Calamari salad – marinated calamari squid with lime, lemongrass and mint tossed through mesclun salad of Lebanese cucumber, shallots & green papaya **12/16**

Miso pork salad – local pork fillet marinated with miso, sesame, & leatherwood honey, char grilled and tossed through Asian leaf & hokkien noodle salad **12\16**

Caesar salad- chicken **14.5**

- smoked salmon **15**

Garden salad- **6**

Side of fries – **4.5**

Wedges – sour cream & sweet chilli **6**

Steamed vegetables – **4.5**

DESSERT

Passion fruit & white chocolate crème brule with almond biscotti **7.5**

Peppermint choc chip cheese cake, with macadamia nut praline and anagise **7.5**

Sticky fig pudding, served warm with butter scotch sauce & double cream **7.5**

Tasmanian heritage cheese plate, with muscatels quince paste & water crackers **8.5** per person