

## SNACKS

Spiced roasted nuts 8 GF DF V

Lease 91 Pipeclay Lagoon oysters,  
natural with lemon 26 ½doz GF DF

Wood baked oysters,  
fermented chilli sauce 26 ½doz GF  
DF

Fried halloumi,  
parsley & lemon 9 GF

Sourdough onion rings,  
ranch sauce 10

Shoestring sweet potato fries,  
herb mayo 10 GF DF V

French fries, citrus aioli 10 GF V

## GRAZING

Mead roasted heirloom vegetables,  
kefir cream, buckwheat 16 GF V

Sautéed greens, garlic & almond  
sauce, salt bush, herb vinaigrette 18  
GF DF V

Cured ocean trout, preserved  
lemon, radish, fermented chilli 18  
GF DF

Chargrilled rump, brown butter,  
burnt onion, charred kale 26 GF

Grass fed beef cheeseburger,  
piccalilli mayo, mustard leaves,  
jack cheese 20

THE DECK club sandwich,  
minute steak, house made bacon,  
egg, roast chicken, cos,  
mayo, pickle 22

House made & locally produced  
smallgoods plate 26 GF

Selection of locally sourced cheeses,  
quince paste, rye crackers 26

## WOOD FIRED PIZZA

**Margherita**  
Mozzarella, potato,  
basil pistou, pickled onion 22 V

**Fruits of the Sea**  
Hot smoked ocean trout,  
mussels, capers, dill,  
kefir cream 24

**Spicy Calabrian**  
Salami, tomato, pickled onion,  
parmesan, parsley 24



## SWEETS

Chocolate chantilly, honeycomb,  
lemon syrup, aerated chocolate 14  
GF DF V

Preserved fruit crumble, fig leaf  
custard, candied oat ice-cream 14 V

# E A T

# COCKTAILS

## Game, Set & Match 20

buffalo trace, punt e mes, cynar,  
bitters COMPLEX & STRONG

## Espresso Martini 18

vodka, coffee liqueur, coffee,  
sugar syrup SWEET & CAFFEINATED

## Singapore Sling 20

gin, cherry heering, cointreau, dom  
benedictine, grenadine, lime juice,  
pineapple FRUITY & SWEET

## Jasmine 19

gin, cointreau, campari, lemon juice,  
sugar COMPLEX & BALANCED

## Whisky Sour 18

monkey shoulder, lemon, sugar,  
egg white SOUR & BALANCED

## Red Ship 19

rum, lemon, raspberry &  
thyme syrup FRUITY & SWEET

## Southside Ricky 20 (MOCKTAIL AVAILABLE)

gin, lime husk cordial, lime,  
mint LIGHT & REFRESHING

## Pina Colada 20

white rum, spiced rum, bitters,  
cream, pineapple, lime RICH & TROPICAL

# D R I N K

## BOTTLE

James Boag's Light 8

James Boag's Premium 10

James Squire Jack of Spades 14

James Squire Nine Tails 14

Heineken 10

Willie Smiths Organic Cider, can 13

Ginger Kid, ginger beer 12

## COCKTAIL JUGS

East 8 Hold-Em 32

vodka, aperol, pineapple,  
passionfruit, lime, sugar FRUITY & SWEET

Buck Punch 30

white rum, spiced apple rum,  
apple juice, ginger ale, lime juice,  
mint LIGHT & EASY

## TAPS

pot schooner pint

Furphy 7 10 13

Boag's Draught 7 10 13

Little Creatures 8 12 15

Boag's XXX 7 10 13

Iron Jack Mid Strength 6 9 12

White Rabbit Dark Ale 8 13 16

Willie Smith Organic 7 10 13

HBC Christopher Cream Ale 6 9 11

Iron Jack Lager 7 10 13

Bruny Island Whey Stout 8 11 14

## WINE

glass bottle

### Sparkling

Devils Corner NV (Tas) 10 45

Innocent Bystander (Vic) 10 55

### White

Totara Sauvignon Blanc (NZ) 10 45

Storm Bay Chardonnay (Tas) 11 55

Cape Bernier Pinot Gris (Tas) 13 60

Tamar Ridge Riesling (Tas) 11 55

### Red

Storm Bay Pinot Noir (Tas) 11 55

Jim Barry Cab Sav (SA) 12 55

Smith & Hooper Merlot (SA) 12 55

Yulumba Wild Shiraz (Vic) 11 55