

flight restaurant dinner menu

e

house made bread

olive oil and balsamic glaze or butter

\$6

pressed duck terrine

pickled radish, celery leave, chervil and grilled ciabatta

\$14.5

pirates bay octopus

braised in tomato, thyme and chilli, fennel and pickled onion salad

\$16

lamb ragout

house-made potato and parmesan gnocchi, baby spinach, grana cheese

\$14

baked goats cheese and ricotta salad

baby beetroot, butternut pumpkin, sage, vincotta

\$14.5

house-made beef meatballs

harissa spice and napoletana sauce, grilled bread

\$14

pizza

cherry tomato, oregano, mozzarella

\$12

tasmanian mussels

White wine, garlic, chilli, garlic butter, capsicum

\$14

oysters

	½ doz	doz
natural	\$13.5	\$26
kilpatrick	\$15.5	\$30
lime, palm sugar & coriander	\$15.5	\$30

dinner menu

m

beer battered fish fillet

chips and garden salad, lemon and caper aioli

\$26

longford lamb shoulder

12 hour braised, garlic, rosemary, roasted pink eyes, season vegetables

\$29

chicken maryland

wrapped in prosciutto, almonds, figs, potato fondant, champagne cream

\$29

house made pasta

prawn, chilli, garlic, spinach, lemon and olive oil

\$24

tasmanian mushroom risotto

grana parmesan, white truffle oil and chive

\$22

half duck

cooked two way, potato gallette, houn mushrooms, sour cherry

\$37

crispy skin tasmanian salmon

potato, spanish onion, olive and dill salad, lemon crème fraiche

\$34

eye fillet steak - 250g

\$36

scotch fillet steak - 300g

\$35

cauliflower cheese, hand cut sweet potato fries, choice of mushroom, pepper or beef jus

sides

fries \$7

garden salad \$7

vegetables \$9

cauliflower & cheese \$8