



PORT ARTHUR
lavender

PLEASE PLACE YOUR ORDER AT THE COUNTER

Soup of the day – served with lightly toasted bread - Please refer to our specials board	V, Vegan & GF upon request	13
Bacon & eggs – soft poached eggs with crispy bacon, spinach and spicy lavender chutney on a lightly toasted pide bread	DF, GF upon request	23
Eggs florentine – your choice of Tasmanian smoked salmon or ham on a lightly toasted pide bread topped with spinach, soft poached eggs and hollandaise sauce	GF upon request	24
Poached eggs – with zucchini and sweet corn fritter with spicy lavender chutney	V upon request	20
<i>Add – Bacon, smoked salmon or hollandaise</i>		4ea
Bruschetta – fresh tomato, cucumber, red onion, feta, and mint topped with balsamic glaze on lightly toasted pide bread	Vegan or GF upon request	22
Tasmanian scallop chowder – Tasmanian scallops in a rich creamy bacon and sweet corn chowder with lightly toasted pide bread		24
Salt & pepper squid – marinated with chilli and soy served with Asian style crispy noodle and fresh herb salad	DF	22
Tasmanian scallop, bacon and chorizo skewers - with crispy polenta, garden salad and a lemon and dill crème fraiche	GF	24
Roasted pumpkin salad – roasted pumpkin & cous cous salad with pistachios and pumpkin seeds topped with grilled Tasmanian mushrooms with a lemon & garlic dressing	Vegan	21
Beef stack – porterhouse steak, crispy bacon, roasted mushrooms & cheese on a zucchini & sweet corn fritter with a red wine reduction		28
Truly Tasmanian fish and chips – our signature dish, local Atlantic salmon lightly seasoned with farmhouse chips and house made tartare sauce		28
Marinated local quail – marinated with fresh garden herbs, on an Asian style crispy noodle salad	DF	27
Tasmanian tasting plate – sample what Tasmania has to offer with a range of gourmet Tasmanian seafood, cured meats, pates, cheeses, & seasonal fruit (two person) GF upon request		39.9

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Pancakes – blueberry and lavender infused pancakes topped with raspberry and strawberry compote, white chocolate & lavender ice cream and whipped lavender cream	V	18.5
Lavender indulgence- layers of everything lavender, ice cream, nougat and chocolate fudge sauce topped with lavender shortbread, toffee and lavender dust	V	18.5
House-made scones – served with our award winning triple berry jam and freshly whipped cream also available with lavender infused cream for a delicious twist	V	8.5
Farmhouse savoury scones – cheese, herbs, mustard and ham infused in these delicious scones served warm with our homemade chutney and lavender butter		8.5
Bowl of farmhouse chips – lightly seasoned served with chutney	V	8.5
Panini – toasted lightly, served with our chutney and salad garnish – range of fillings available	V, GF upon request	9.5

SIDES

Lightly toasted pide bread topped with fresh herbs and Tasmanian garlic	V	6.5
Pan seared Tasmanian mushrooms	V, DF, GF	6.5
Farmhouse chips lightly seasoned	V	6.5

Why not try one of our delicious house-made cakes, slices and biscuits located in our display fridges

KIDS MENU

Soup of the day – served with lightly toasted pide bread – refer specials board	GF upon request	8
Poached egg – with zucchini and sweet corn fritter	V	12
House-made nuggets and chips – freshly made chicken nuggets lightly seasoned and served with seasonal salad and our farm style chips		12
Fish and chips – Tasmanian atlantic salmon served with seasonal salad and our farm style chips		12
Toasted sandwiches – range of fillings available, served with white bread – pide available on request	GF upon request	8
Bowl of farmhouse chips – lightly seasoned	V	6.5

GF – Gluten Free

V – Vegetarian

DF – Dairy Free

Vegan

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