



entrée

soup of the day warm house made focaccia	9.5
creamy seafood chowder (GF) prawns + mussels + smoked tasmanian salmon + blue-eye trevalla	21.5
grilled calamari (GF, DF) pickled ginger slaw salad + wasabi mayonnaise	19.5
flame grilled quail chilli & coriander oil + vietnamese salad	19.5
crumbled wallaby wing (DF) wallaby broth + vegetables	19.5
pearl barley (DF, V) wild forest mushrooms + vegetables + tasmanian truffle oil	21.5
roasted pumpkin bread (DF, V) nuts + warm coconut lemon sauce	17.5

mountain rock experience

Tasmanian tasting plates served on a hot stone, so you can cook to your liking. Served with dipping sauces, vegetables and a choice of roasted chat potatoes, garden salad or fries.

meat tasting plate (GF, DF) mount roland lamb + lenah wallaby + mount roland beef fillet	39.5
seafood tasting plate (GF, DF) ocean trout + atlantic salmon + blue-eye trevalla + scallops	40
vegetarian tasting plate (V, GF) westhaven haloumi cheese + seasonal marinated vegetables	33.5



main course

char-grilled mount roland eye fillet 200g (GF, DF) grilled vegetables + pumpkin mash + wild mushroom sauce	40.5
char-grilled mount roland porterhouse steak 300g (GF) char grilled baby vegetables + mash potatoes + red wine jus	37.5
creamy chicken rigatoni chorizo + roast corn + king island smoked cheddar	35.5
tasmanian lamb back strap (GF) cauliflower and thyme puree + roasted tomatoes	39.5
scottsdale pork tomahawk (GF, DF) onion + zucchini + potato rosti + tasmanian apple chutney	38.5
baked tasmanian rainbow trout (GF, DF) red foo potatoes + capers + lemon + tasmanian sea salt + local pepper berry	36.5
walnut and sage gnocchi (GF) westhaven goats cheese	34.5
house-made vegan curry (GF, DF, V) local vegetables + house-made apple chutney + Jasmine rice	31.5

on the side

cauliflower gratin (GF, V)	7
chat potatoes (GF, DF, V)	7
grilled vegetables (GF, DF, V)	7
ginger-slaw salad (GF, DF, V)	7



dessert

tasmanian cheese plate (V)	17.5
selection of ashgrove and king island cheese + nuts + dried fruits + crackers	
house-made chocolate cake (V)	17.5
chunky fudge semifreddo	
smashed pavlova (V, GF)	16.5
banana mousse + peanut sauce	
poached mulled wine pear (GF, DF, V)	15.5
pistachio elderflower sorbet	
apple and blueberry crumble (V)	15.5
spiced leatherwood honey ice cream	
something to cool down	12.5
Choose three of the following house-made ice creams or sorbets -	
<ul style="list-style-type: none">▪ elderflower sorbet (V, GF, DF)▪ pepper berry ice cream (V, GF)▪ lemon thyme and berry sorbet (V, GF, DF)▪ chocolate and chilli ice cream (V, GF)▪ chunky fudge semifreddo (V)▪ spiced honey ice cream (V, GF)	