

## Overnight Menu

10:30 pm to 6:30 am

Toasted flat bread | NF & V  
cheese, garlic and herbs \$20

*or*

tomato, basil and cheese

White miso poached chicken salad | DF & GF \$27  
shaved fennel, zucchini, snow peas, mint, red cabbage and creamy dill dressing

Pumpkin & quinoa bowl | V, DF & GF \$25  
roasted butternut pumpkin, crispy kale, marinated fetta, spring onion, toasted almond, tahini and nigella dressing

Linguine pomodoro | V, DFO & NF \$25  
tomato sugo, basil and parmesan

Philly cheesesteak | NF & DFO \$27  
grilled beef, peppers, caramelised onion, provolone cheese, mayonnaise, toasted bun, house salad

Steak & mushroom pie | NF, & HALAL \$29  
house salad, green tomato relish

Tasmanian trio cheese platter | GF & NF \$27

Selection of sliced fruit platter | DF, NF & GF \$16

Selection of Valhalla ice cream tubs | V, NF, GF & DFO \$10

Basque cheesecake with berry coulis | NF & GF \$16

VG- vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy free | NF - Nut Free | DFO - Dairy Free Option | GFO - Gluten Free Option

Our seafood is proudly sourced from Australia, with a focus on quality, freshness and provenance. Our menu is prepared in a kitchen where allergens are present. Please speak with our team before ordering if you have any dietary requirements or require gluten-free or dairy-free options.