

Chandelier Lounge Bar Menu

Available from 5pm – 9pm

LIGHT MEALS

Soup of the Day

Using local fresh market ingredients
13.00

Bowl of Tasmanian Cut Chips or Wedges

Served with aioli
9.00

Duck & Vegetable Spring Rolls

Coriander sweet chilli dipping sauce
14.00

Fresh Garden Salad

Market fresh ingredients and herbs finished with
balsamic or French dressing
13.00

Caesar Salad

Cos lettuce, bacon, parmesan, croutons, soft poached egg, Caesar dressing and
anchovies (optional)
18.00
(grilled chicken +4.00)

Crispy Chicken Fritters

Coleslaw and chipotle mayo
17.00

Meatlovers Pizza

Ham, bacon, salami, mozzarella cheese with tomato base
9 inch 17.00



Please enquire for vegetarian and gluten free options

MAIN MEALS

Lenna Pulled Pork Burger

Slow cooked pork, barbeque sauce, apple slaw & chips
20.00

Wine to match – Clarence Plains Pinot Noir

Lenna Beef Burger

Tasmanian beef mince, caramelised onion, Swiss cheese, cos lettuce, relish & chips
20.00
(Bacon +1.00, Egg 1.00)

Wine to match – Storm Bay Cabernet Merlot

Fish & Chips

Beer battered flathead, tartare sauce, large cut chips & garden salad or seasonal vegetables
20.00

Wine to match – Kelvedon Savignon Blanc

Tasmanian Mt Roland Scotch Fillet Steak 250g

Large cut chips, garden salad or seasonal vegetables, mushroom or pepper sauce
35.00

Wine to match – Drew Cabernet Sauvignon

Tasmanian Salmon

Pan fried, creamy mashed potato with herb butter, seasonal greens or garden salad
27.00

Wine to match – Milton Rose or Clarence Plains Pinot Noir

Spaghetti Marinara

Tomato based sauce, seafood, parsley with parmesan cheese
25.00

Wine to match – Lalla Gully Pinot Gris

Red Seafood Curry

Aromatic, fresh seasonal vegetables, jasmine rice
• Vegetarian 17.00

Wine to match – Gala Estate Rose

Chicken Schnitzel

Homemade chicken schnitzel, chips, garden salad or seasonal vegetables,
mushroom or pepper sauce
20.00
Parmigiana 23.00

Wine to match – Lalla Gully Pinot Gris

*****Please enquire for vegetarian and gluten free options*****

DESSERTS

Chocolate Cake

Rich centre, vanilla ice-cream

14.00

Vanilla Pannacotta

Berry coulis

14.00

Tasmanian Cheese Plate

Served with oat biscuits, crisp bread, cabernet compote, dried & fresh fruits

Three cheeses (Chef's choice)

22.00

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