

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 Sauvignon 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 vegetables 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 – Cape Bernier Pinot Gris

Red Seafood Curry

25.00
Aromatic, fresh seasonal vegetables, jasmine rice
• Vegetarian 17.00

Wine to match – Milton Rose

Chicken Schnitzel

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

Parmigiana 23.00

Wine to match – Cape Bernier Pinot Gris

Please enquire for vegetarian and gluten free options

DESSERTS

Chocolate Cake

Rich centre, vanilla ice-cream
14.00

Lemon Tart

Served with Vanilla ice cream and Rhubarb

Tasmanian Cheese Plate

Served with oat biscuits, crisp bread, cabernet compote, dried & fresh fruits
Three cheeses (Chef's choice)
22.00

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