

Peppermint Bay

BAR, DINING & TERRACE

ENTREE

tasmanian oyster natural (shucked to order)	3.5
warm olives	5
salted pistachios	5
house baked bread, whipped butter	5
sardines in the tin w pimento, house bread	12

MAIN

roasted beetroot, tongola goats curd, pepitas	12
cured meats w house pickles, bread	16
woodbridge cold smoked trout, avocado and lavosh	16
octopus over the coals w chilli, garlic and lemon	15
buckwheat and broccoli salad, preserved lemon dressing	14.5
smoked fish and egg gratin w herb crust	22
wood grilled half spatchcock, kale remoulade	24
grains risotto, roasted mushrooms, lovage and parmesan	23
beer battered fish, chips and lettuce	26
350g strip loin, salsa verde, guindilla salted chillis	34
slow braised goat, mashed cannellini, nasturtium	23
very slowly cooked lamb shoulder, served on the bone (45mins, serves 2+)	69

sides

carrots, toasted seeds, salmoriglio	9
fried potatoes w garlic and rosemary	5
chips and aioli	6.5
dressed salad leaves	7
steamed greens w lemon dressing	7

DESSERT

smoked almond panna cotta, poached pear	13
chocolate mousse, macerated strawberries	13
house made icecream or sorbet (ask staff for daily selection)	6
pyengana cheddar, pickles, quince paste	20

DRINKS

english breakfast, earl grey, lady grey, peppermint, lemongrass, rose, green, cinnamon chai, salamanca blend, after-dinner blend, chamomile	4
coffee, all varieties	4
espresso	3.5
hot chocolate	4
iced latte	4.5
iced chocolate	5
iced coffee	5.5

RED WINE	GLS	BTL	ROSÉ	
icon pinot noir, 2013	8/	35	moores hill rose, 2014	9/ 42
hoevfield pinot noir, 2012	10/	45		
sinapius pinot noir, 2011	12/	55	BEER	
chalk hill 'luna' shiraz, 2014	9/	40	cascade: draught	6.5
penley 'tolmer' cab sauvignon, 2012	9.5/	44	cascade: pale ale, bright ale, premium, stout, blonde	7.5
laurel bank cab merlot, 2010	10.5/	48	boags premium lager	8.5
home hill pinot noir, 2013		50	moo brew: hefeweizen, dark/pale ale, pilsner	10
grey sands merlot, 2007		65	white rabbit dark ale	8.5
			white rabbit white ale	8.5
SWEET			little creatures: pale ale, pilsner, bright ale	8.5
milton iced riesling, 2013	11/	49	little creatures rogers	7.5
'gracia' pedro ximenez	11/		coopers pale ale	8
			coopers sparkling ale	9
SPARKLING			cascade premium light	5
icon sparkling cuvee, 2014	8/	35	corona	8.5
sugarloaf ridge lara sparkling, 2008	11/	50	peroni	8.5
milton sparkling, nv		69		
arras grand vintage, 2008		100	CIDER	
			pagan apple/pear/cherry	10.5
WHITE WINE			franks apple/pear/cherry-pear	9.5
holm oak 'tgr' riesling, 2015	8.5/	38	willie smiths apple	9.5
pipers brook estate riesling, 2015	10.5/	47		
stefano lubiana riesling 2011		50	TAPS	
milton pinot gris, 2014	9.5/	42	cascade: draught, pale ale	
pooley pinot grigio, 2014		45	moo brew hefeweizen	
laurel bank sauvignon blanc, 2014	9/	40	captain bligh 'huffcap' stout	
clemens hill sauvignon blanc, 2013		40	hobart brewing company 'harbour master'	
icon chardonnay, 2013	8/	35	willie smith cider	
stefano lubiana 'primavera' chardonnay, 2013	11/	52	<i>*2% amex surcharge applied.</i>	
cape bernier chardonnay, 2011		50		

TRADING HOURS

Open 7 days, 9–5. Thursday, Friday & Saturday evenings until 9pm. Kitchen hours: 12–3 for lunch & 5:30–8:30 for dinner.
 Questions? Please call 6267 4088 or email functions@peppermintbay.com.au No bookings are taken.