

Peppermint Bay

BAR, DINING & TERRACE

ENTREE

tasmanian oyster natural (shucked to order)	3.5	quail, garlic, green onion, kale	17
warm olives	5	peppered beef fillet 250g, parsnip, mustard jus	29
salted pistachios	5	Cape grim short rib, red wine, wood grilled mushrooms	32
house baked bread, whipped butter	5	chips & aioli	6
pickled mussels with aioli	8	dressed salad leaves	6
tinned sardines, lemon, house bread	11	steamed veg, confit garlic, lemon	7
		fried potatoes, rosemary, garlic salt	7

MAIN

ricotta salata, lemon, herbs and flat bread	9
cold cut pastrami, seeded mustard, sauerkraut, bread	15
woodbridge cold smoked trout, labneh, sourdough, soft egg	16
quinoa, carrot, toasted seeds, fried barley, mint	16
smoked trout salad, white bean, celeriac, horseradish	18
baked fish, butter, thyme, fennel	20
fish & chips, beer battered	24
potato gnocchi, lamb ragu, grana padano	26
very slowly cooked lamb shoulder, served on the bone (45mins, serves 2+)	69

From the wood-fired grill

sweet corn, butter, grana padano	6
carrots and goat curd	9
octopus, chilli, oregano, lemon	12

DESSERT

hazelnut cake, honey, lemon, sweet labna	13
apple crumble, vanilla ice cream	12
house made icecream or sorbet (ask staff for daily selection)	5
pyengana cheddar, pickles, quince paste	18.5

DRINKS

english breakfast, earl grey, lady grey, peppermint, lemongrass, green, cinnamon chai, sencha quince, after-dinner blend	4
coffee, all varieties	3.8
espresso	3.5
hot chocolate	4
iced chocolate	4.5
iced coffee	4.5

RED WINE	GLS	BTL	BEER	
icon pinot noir, 2013	7.5/	32	cascade: pale ale, bright ale, premium, stout, blonde	7.5
hoeyfield pinot noir, 2012	8.5/	38	boags premium lager	8.5
laurel bank cab merlot, 2010	10/	48	moo brew: hefeweizen, dark/pale ale, pilsner	10
longview "yakka" shiraz, 2012	9/	42	white rabbit dark ale	8.5
home hill pinot noir, 2013		50	white rabbit white ale	8.5
grey sands merlot, 2007		65	little creatures: pale ale, pilsner, bright ale	8.5
			little creatures rogers	7.5
SWEET			coopers pale ale	8
milton iced riesling, 2012	10/	48	coopers sparkling ale	8
romate pedro ximenez	10/		boags premium light	5
			cascade premium light	5
SPARKLING			corona	8.5
42 degrees south sparkling	8.5/	40	peroni	8.5
sugarloaf ridge lara sparkling, 2008		48		
milton sparkling		69		
arras grand vintage, 2008		100	CIDER	
			pagan apple/pear/cherry	10.5
WHITE WINE			franks apple/pear/cherry-pear	9.5
moores hill riesling, 2004	8.5/	40	willie smiths apple	9.5
glenayr riesling, 2013		45		
stefano lubiana riesling 2011		50	TAPS	
milton pinot gris, 2014	9/	42	cascade: draught, pale ale. white rabbit dark ale, moo brew pilsner, little creatures pale ale. willie smiths apple cider	
pooley pinot grigio, 2014		45	<i>*2% amex surcharge applied.</i>	
laurel bank sauvignon blanc, 2014		48		
clemens hill sauvignon blanc, 2014	8.5/	42		
icon chardonnay, 2013	7.5/	32		
stefano lubiana "primavera" chardonnay, 2013	11/	52		
cape bernier chardonnay, 2011		50		
ROSÉ				
moores hill riesling	9/	42		

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.