



SOMETHING TO SHARE...

All meals are designed to share between the table and are made using locally sourced fresh produce, showcasing the finest of what Tasmania has to offer.

Olives | 8

Handpicked Wattle Hill marinated olives (gf, df, veg)

Bruschetta | 19

Freshly baked slices of bread topped with fresh tomato salsa, basil and marinated Persian feta finished with a drizzle of balsamic glaze (veg)

Salt & pepper Squid | 18

Sliced squid coated in salt & pepper flour, deep fried and served with our lime and coriander aioli (df)

Tasmanian carpaccio | 29

Hellyer's take on an Italian carpaccio.... Local eye fillet steak cooked sous vide style until medium rare, layered with Tasmanian smoked salmon and served with wasabi pea puree, sliced radish and a drizzle of Wattle Hill olive oil (gf)

Baguette | 9

Freshly baked baguette served with Wattle Hill olive oil and balsamic for dipping (veg)

Tasmanian scallops | 26

Lightly pan-fried Tasmanian Bass Strait scallops served on a pea puree with morcilla, crispy prosciutto and pepita kernels (gf available)

Smoked salmon | 24

Tasmanian smoked salmon served with marinated Persian feta, pangrattato breadcrumbs, crispy prosciutto and a sweet sauvignon blanc reduction

Peppered steak | 28

Lightly peppered eye fillet steak (180g) finished with a Brandy flambe and served with a house made kim chi (gf)

Haloumi, chorizo and asparagus | 22

Local Tamar River haloumi cheese lightly fried served with mildly spicy chorizo sausage, fresh asparagus spears, tomatoes, red onion, capers and seared zucchini

Chickpea vegan curry | 21

A hearty mild curry made with chickpeas, tomatoes, onion and fresh spices (gf, df, veg)

Pork belly | 25

Oven baked Tasmanian pork belly with house-made apple sauce and crispy crackling (gf)

Beer battered fries | 12

Crispy fries served with garlic aioli

Pesto chicken fettuccine | 22

Freshly made fettuccine combined with basil pesto, onion and succulent chicken (contains nuts)

Confit duck | 24

Slow cooked duck leg served on a bed of fresh baby spinach leaves, crisp polenta squares and a cherry reduction (gf)

Chickpea panzanella | 18

Freshly made salad of chickpeas, cherry tomatoes, Persian feta, Wattle Hill olives, pangrattato breadcrumbs, basil and shaved parmesan (veg)

Italian style meat balls | 20

Delicious home style meatballs of local pork and beef with Italian herbs and our own rich tomato sauce

Poached ocean trout | 26

Tasmanian ocean trout portion served with beetroot relish, a champagne & spinach cream reduction and a touch of Wattle Hill spiced dukkah (gf, contains nuts and may contain bones)

Local seasonal vegetables | 12

A selection of steamed seasonal vegetables served with garlic butter (gf, veg)

Garden salad | 15

A seasonal fresh green leaf salad with tomato, olives, red onions, feta and croutons topped with a red wine vinaigrette (gf available, veg)

FOR THE LITTLE ONES...

Fish & chips | 8

Battered fish served with fries

Dino nuggets & chips | 8

Chicken nuggets served with fries

Pasta & meatball | 8

Freshly made pasta served with meatballs

Mini pizza | 8

Your choice of ham & pineapple or cheese & bacon

SOMETHING FOR AFTER...

Creme caramel | 15

Traditional French vanilla custard dessert with caramel sauce, poached pears, pistachio crumb and Chantilly cream

Chocolate mousse | 15

Delicious silky chocolate mousse topped with berry coulis, cinnamon crumb and chantilly cream (gf available)

Sticky date pudding | 15

Traditional date pudding with caramel sauce, cinnamon crumb and chantilly cream

Kids chocolate mousse | 6

Delicious silky chocolate mousse

Kids icecream | 6

Two scoops of vanilla icecream with your choice of topping (chocolate, strawberry, banana, caramel, blue haven), served with wafers and sprinkles.

SOMETHING TO DRINK...

Juice | 3.5

Your choice of apple or orange

Soft drink | 4

Lemonade, Lemon, Lime, Orange, Cola, Lemon Lime Bitters, Raspberry, Soda water, Tonic water, Dry ginger ale

Mineral water | 7

700ml Sparkling Tasmanian Mineral Water

Hot Chocolate | 4

Served with marshmallows

Chai Latte | 4

Mixed chai spices with flavours of vanilla and honey

Tea | 4

Your choice of English breakfast, green or lemon

Coffee | 4

Cappuccino, Latte, Espresso, Flat white

Extras | 0.5

Soy milk, almond milk, vanilla syrup, caramel syrup

We would love to hear your feedback!

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Or tag us in your Instagram and Facebook posts!

Cradle Mountain Wilderness Village
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