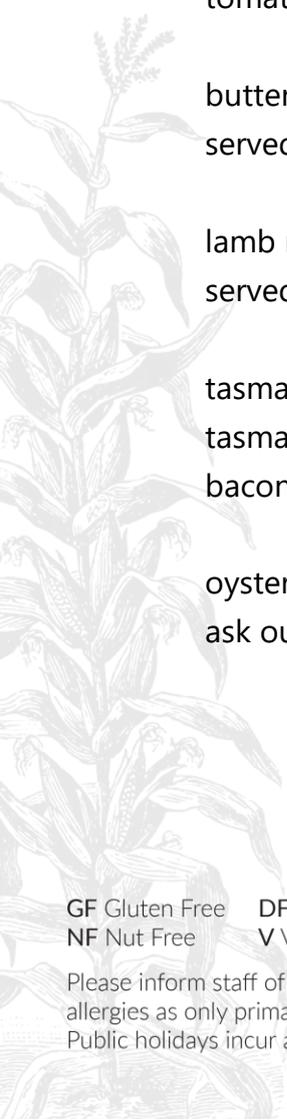




light to start

trio of dips three house made dips served with toasted sourdough V	14
margarita pizza napoli sauce, basil + bocconcini V	12
vegetable tacos quinoa, cherry tomatoes, eggplant + roast pumpkin served on fresh soft flour tortillas with sriracha aioli + lime DF NF V	14
savoury tart ask our staff about our current tart of the moment!	15
arancini balls mushroom, pumpkin + parmesan arancini balls served with rocket + tomato relish NF V	16
buttermilk fried chicken tenders served with house slaw + sriracha aioli GF NF	18
lamb meatballs served with pickled cucumber + tzatziki GF NF EF	18
tasmanian scallops tasmanian seared scallops served with salsa verde, lemon + bacon dust GF NF	20
oysters three ways ask our staff about our current oyster specials!	22 ½ doz 40 doz



GF Gluten Free DF Dairy Free EF Egg Free
NF Nut Free V Vegetarian VG Vegan

Please inform staff of any dietary requirements and/or allergies as only primary ingredients are listed for each dish. Public holidays incur a 15% surcharge.

Apricus



main meals

brisket sandwich 26
slow-cooked beef brisket in a soft-toasted bun topped with pickles, swiss cheese + house made slaw, served with a side of beer battered fries NF

buttermilk fried chicken sliders 25
served on mini brioche sliders with house made slaw, pickles + sriracha aioli, served with a side of beer battered fries NF

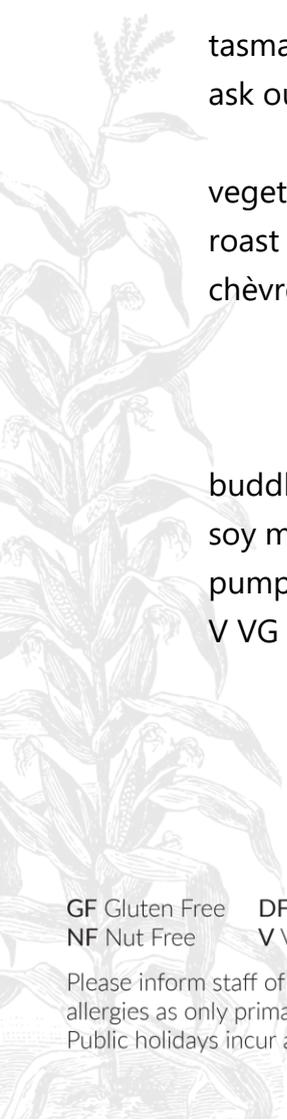
salt + pepper squid 24
crispy squid served with thai chilli lime salad GF NF DF

battered fish + chips 24
battered school shark fillets served with beer battered fries + fresh house salad NF

tasmanian market fish MP
ask our staff about our tasmanian market fish of the moment!

vegetable linguini 22
roast butternut pumpkin, cherry tomatoes + spinach linguini topped with chèvre cheese NF EF V
add: chicken + 5
chorizo sausage + 5

buddha bowl 22
soy marinated tempeh, spinach, chickpeas, quinoa, roast butternut pumpkin + cherry tomatoes topped with a spicy asian dressing DF NF EF
V VG



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Apricus



to share

cheese plate	30
tasmanian smoked cheddar, quince paste, olives + crackers NF EF V	
farmer's platter	55
tasmanian smoked cheddar, brie + blue cheese served with a selection of cured meats, dried fruits, olives + crackers NF EF	
forager's platte	38
vegan cheese, dips, dried fruits, olives + crackers VG	
sweet tooth's platter	48
a selection of our decadent desserts - the ultimate sweet tooth's platter!	

for the kids

choice of fish <i>or</i> nuggets	10
served with beer battered fries + house salad	
little farmers platter	10
cheddar cheese, crackers + fruit	

for the side

house beer battered fries served with aioli	8
house salad with lemon vinaigrette dressing	8



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Apricus