

Breakfast Menu



| | |
|--|---------|
| Orange juice or apple juice | \$4.50 |
| Sour dough toast with lemon curd, berry compote or vegemite | \$7.50 |
| Toasted fruit loaf | \$7.50 |
| French toast with maple syrup, cream and mixed berries | \$12.50 |
| Poached, scrambled or fried eggs with toast | \$9.00 |
| Add; Bacon | \$3.00 |
| Sausages | \$3.00 |
| Tomatoes | \$2.00 |
| Mushrooms | \$2.00 |
| Spinach | \$2.00 |
| Breakfast baguette, filled with scrambled egg, bacon, tomato, Spinach and cheddar cheese served with relish. | \$15.90 |
| Eggs benedict with hollandaise sauce and spinach | \$11.00 |
| Add; Ham | \$2.00 |
| Smoked salmon | \$3.00 |



Lunch



| | |
|--|----------------------|
| Brushcetta <i>tomato, basil and fetta with homemade chutney</i> | \$10.00 |
| Garlic and Parmesan bread | \$8.50 |
| Caprese salad Tomato, basil and mozzarella salad | \$17.00 |
| Homemade Pizza <i>traditional margherita or smoked chicken & capsicum</i> | \$18.00 |
| Curried scallop and bacon salad <i>seasonal vegetables and honey-mustard dressing</i> | \$22.00 |
| Moroccan Prawns <i>fruity pilaf rice and seasonal salad</i> | \$17.50 |
| Moulés Mariniere <i>French style mussels cooked in white wine and cream</i> | \$19.00 |
| Fish of the Day – battered or grilled <i>seasonal salad, chips and homemade tartare sauce</i> | E\$12.50 M\$21.00 |
| Homemade Lamb Burger <i>tomato chutney and mint yoghurt</i> | \$22.00 |
| Salt and Pepper Squid <i>traditional squid dish with a seasonal salad</i> | E\$12.50 M\$22.00 |
| House-smoked chicken, avocado and mango salad <i>baby roquette leaves and lemon dressing</i> | \$21.80 |
| Caesar salad with paprika crouton and house-smoked salmon or chicken | \$19.50 |



Entrée



| | |
|---|----------------|
| Garlic and Parmesan Bread <i>Roquette leaves and a balsamic reduction</i> | \$8.50 |
| Homemade dipping bread <i>sea salt and aged balsamic</i> | \$7.50 |
| Brushcetta <i>tomato, basil and fetta with homemade chutney</i> | \$10.00 |
| Prawn and Scallop skewers <i>timbale of roast capsicum risotto with cucumber and chilli salsa</i> | \$12.00 |
| Homemade roasted pumpkin ravioli <i>white wine and thyme cream sauce with roquette leaves</i> | \$11.50 |
| Thai red beef curry <i>w homemade curry sauce and hokkien noodles</i> | \$12.50 |
| Saffron cured gravadlax <i>pickled cucumber and red onion salad</i> | \$10.50 |
| Pea, broccoli and mint risotto <i>parmesan and pine nut crisp</i> | \$10.50 |
| Scallop ceviche <i>prawn mousse and cos lettuce</i> | \$11.50 |
| Chicken and wild mushroom parcel <i>noodle salad and wasabi mayonnaise</i> | \$12.00 |



Mains




| | |
|--|----------------|
| Searred Tasmanian Salmon <i>scented rice with mussel and seafood broth</i> | \$25.00 |
| Stuffed chicken with a chicken pâté <i>fricassee of leek and onion with new potatoes</i> | \$24.50 |
| 200grms eye fillet <i>roquette salad, whiskey battered scallops and parsley sauce</i> | \$29.50 |
| Four point lamb rack <i>Tasmanian vegetable ragout crushed potatoes and sautéed spinach</i> | \$28.50 |
| Searred pork medallions <i>apple chutney crushed bacon & new potatoes, pepperberry jus and apple crisps</i> | \$27.00 |
| Battered or grilled fish of the day With seasonal salad, chips and homemade tartare sauce | \$21.00 |
| Pesto encrusted trevalla <i>With a wild mushroom duxelle & a saffron sauce</i> | \$26.80 |
| Soy & sweet chilli glazed duck <i>With an asparagus, beetroot, orange & herb salad</i> | \$26.00 |
| Thai tofu curry W mango curry sauce, pilaf rice and homemade nan bread | \$24.00 |
| Pepper chicken breast <i>With a pea, mint and baby potato salad</i> | \$24.00 |
| Herb and parmesan encrusted bass fillet <i>With a Spanish salad, diced potatoes & a tomato ragout</i> | \$25.00 |
| Seafood risotto Fresh seafood with a hint of lemon | \$24.50 |



Jolly Rogers Wine List



| | Glass | Bottle |
|--|--------------|---------------|
| Sparkling | | |
| Deakin Estate Piccolo 200ml –VIC | | 6 |
| 42 Degrees South –TAS | | 35 |
| Kreglinger Estate Vintage Brut 2002 –TAS | | 59 |
| Whites | | |
| Mojo Sauvignon Blanc –SA | 6 | 29 |
| Crowded House Sauvignon Blanc –NZ | 6.5 | 30 |
| Catalina Sounds Sauvignon Blanc –NZ | | 35 |
| Frogmore Creek FGR Riesling (sweeter style) –TAS | | 34 |
| Wellington Riesling –TAS | | 28 |
| Ninth Island Pinot Grigio –TAS | 7.5 | 33 |
| Pipers Brook Pinot Gris –TAS | | 37 |
| Deakin Estate Chardonnay –VIC | 5 | 18 |
| Ninth Island Chardonnay –TAS | 7.5 | 33 |
| Deakin Estate Moscato –VIC | | 18 |
| Reds | | |
| Ninth Island Pinot Noir –TAS | 7.5 | 35 |
| 42 Degrees South Pinot Noir- TAS | | 43 |
| Norfolk Rise Merlot- SA | 5.5 | 24 |
| Katnook Founders Block Merlot- SA | | 29 |
| Moorilla Muse Cabernet Merlot -TAS | | 47 |
| Norfolk Rise Cabernet Sauvignon- SA | 5.5 | 24 |
| Sticks Cabernet Sauvignon- VIC | | 29 |
| Deakin Estate Shiraz –VIC | 5 | 18 |
| Katnook Founders Block Shiraz –SA | | 29 |
| Two Hands Gnarly Dudes Shiraz –SA | | 41 |



Beers

| | |
|------------------------------------|---|
| Boag's Premium Light | 4 |
| Cascade Premium Light | 4 |
| Boag's Draught | 5 |
| Carlton Draught | 5 |
| Boag's Premium | 6 |
| Cascade Premium | 6 |
| Crown Lager | 6 |
| Tooheys Old Black Ale | 7 |
| Corona | 7 |
| Becks | 7 |
| Ironhouse Lager –St Marys Tasmania | 7 |

Alcoholic Cider

| | |
|---------|---|
| Draught | 6 |
| Dry | 6 |
| Sweet | 6 |

Non Alcoholic

| | |
|--|-----|
| Soft Drink –Coke, Diet Coke, Sprite | 3 |
| Cascade Juices – Apple & Guava, Apple & Raspberry | 4 |
| Cascade Ginger Beer | 4 |
| House Prepared –Lemon Lime & Bitters | 4 |
| Spreyton Juices –Orange, Apple | 4.5 |
| Milkshakes –Chocolate, Strawberry, Vanilla, Lime, Caramel, Banana | 4 |
| Iced Coffee/Chocolate | 4.5 |

Coffee- \$3.50/\$4.00 mug

| | |
|--|------------|
| <i>Flat White, Latte, Cappuccino, Long Black, Macchiato, Short Black</i> | |
| Vienna | 4 |
| Affagato | 4.5 |
| <i>With Liqueur</i> | 10 |
| Liqueur Coffee | 8 |
| <i>Decaf & Soy Available</i> | 0.50 extra |

