

PLATTERS, SNACKS & DESSERTS

PLATTERS

Trio of Pate (gf)			\$18.00
- Smoked Salmon Pate, Chicken with French Pepper and Chicken Grand L'Orange. Served with wholemeal Vienna bread, crackers and side salad. <i>(any gluten free bread + \$1.50)</i>			
Phyllo Parcels (Please allow 15 minutes)			\$18.00
- Filled with spinach, sundried tomato and three cheeses, home-made & freshly baked. Served with a side salad and beetroot relish.			
Oven Baked Potato wedges (gf) - (Please allow a minimum of 15 minutes)	small	\$7.00	large \$12.00
Yummy Chips	small	\$6.00	large \$10.00
Extra sauce option - sweet chill/sour cream/mayo/aioli/tartare/relish			\$1.80

SNACKS

Scones	single	\$5.00	serve (2)	\$9.60
- Freshly baked buttermilk scones served with butter, jam & cream, or sliced cheese.				
Muffins				\$5.80
- Both savoury & sweet, freshly baked. (Please ask your waitress for details)				
Toast			from	\$7.80
- 3 slices of white, wholemeal or gluten free, served with butter and your choice of sliced tasty cheese, jam or vegemite.				
Croissant				\$7.80
- Plain with jam & butter or sliced cheese. <i>-(Extra ham serve/ +\$3.00)</i>				
Raisin Toast - 3 slices of toasted deluxe raisin bread, served with butter & jam.				\$9.00
Cakes (gf) - Served with cream or ice cream.			from	\$9.50
Biscuits (gf)			from	\$4.20

DESSERTS

Fresh Fruit Salad (gf)				\$12.50
- Served with either cream, yogurt or ice-cream.				
Crepes (gf)				\$12.50
- Served with fresh seasonal fruit, cinnamon sugar, maple syrup and cream or ice-cream				
Sticky Date Pudding				\$13.50
- Served with a rich home-made caramel sauce and cream or ice-cream.				
Apple Crumble (gf) (Please allow 15 minutes)				\$12.50
- Freshly baked, home-made and served with either cream or ice-cream.				
Belgian Waffles	single	\$9.00	serve	\$16.00
- Served with fresh seasonal fruit, maple syrup and either cream or ice-cream. <i>-(Extra Bacon Serve/+\$4.50)</i>				

KIDS MEALS (Under 12 Y/O)

Nuggets (6) & Chips				\$12.00
Kiddy fish (2) & Chips				\$12.00

BEVERAGES

COFFEE

Café Latte	piccolo/cup	\$4.80	mug	\$5.30
Cappuccino	cup	\$4.80	mug	\$5.30
Café Mocha	cup	\$4.80	mug	\$5.30
<i>All the above coffees are served with a light cinnamon/sugar dusting. Should you prefer either chocolate dusting or nothing at all please inform your waitress.</i>				
Flat White	cup	\$4.80	mug	\$5.30
Lungo (long black)	cup	\$4.50	mug	\$5.00
Espresso (short black)	cup	\$4.50	mug	\$5.00
Babyccino				\$1.50
Irish Coffee - Espresso with whisky & cream.				\$12.00
Liqueur Cappuccino - Whisky, kahlua or frangelico topped with cream.				\$12.00
<i>(Extra - Soy/Oat/Almond/Lactose free/Coffee Shot/Decaf/Vanilla/Hazelnut/Caramel)</i>				\$0.60

HOT & STEAMY

Milo	cup	\$5.50	mug	\$6.50
Chai Latte (gf)	cup	\$5.50	mug	\$6.50
Hot Chocolate (gf)	cup	\$5.50	mug	\$6.50
Sweet malted milk				\$7.00
Ultimate Hot Chocolate - Laced with Kahlua, Whisky or Frangelico and topped with fresh cream.				\$12.00

TEA

ORGANIC LOOSE-LEAF TEA SELECTION

English Breakfast, Irish Breakfast, Earl Grey, Green, Peppermint, Chamomile,	pot for one	\$5.50
Lemon-grass & Ginger, Rooibos or Chai.	pot for two	\$8.60

ICED COFFEE & CHOCOLATE

Glace Espresso - Freshly brewed espresso blended with ice cream, topped with cream.	\$8.80
Iced Chocolate - Rich chocolate blended with ice cream & topped with cream.	\$8.80
Iced Mocha - Rich chocolate, freshly brewed espresso, ice cream & topped with cream.	\$8.80
Iced Chai - A velvety blend of ice cream & spices.	\$8.80
Affogato al Caffè Frangelico - Espresso, vanilla ice cream & a shot of Frangelico, (all served separately).	\$14.00
Affogato al Caffè - Without the liquor.	\$10.00
Dom Pedros - Whipped full cream ice cream infused with either Kahlua, Frangelico or Whisky.	\$14.00

DOUBLE THICK MILKSHAKE

Vanilla, Strawberry, Chocolate, Caramel, Coffee, Lime.	\$8.80
--	--------

A LITTLE ON THE COLD SIDE

Orange Juice - Freshly squeezed (seasonal provided)	\$7.20
Fruit Juices - Cloudy Apple or Pineapple.	\$6.00
Homemade Lemon Iced Tea	\$5.50
Sodas - Coke, Diet Coke, Sprite, Fanta Orange or Solo.	\$4.80
Spiders - Coke, Fanta Orange, Sprite, or Solo.	\$7.40
Lemon, Lime & Bitters	\$6.00
Tasmanian Sparkling Mineral Water - Natural or Lemon/Lime.	\$5.50
Ginger Beer	\$6.00

ALL DAY BREAKFAST, PIES & SANDWICHES

ALL DAY BREAKFAST

Gluten free option available for all day breakfast + \$1.50

Health Nut - Toasted Macadamia muesli, fresh fruit salad, delightful natural yogurt, pecan nuts & honey. (Natural & gf available)	\$16.00
Eggs on Toast - 2 free-range eggs of your choice on toast with butter.	\$12.00
Egg & Bacon Roll - Single free-range fried egg, bacon, cheese, lettuce & tomato on a lightly toasted Kaiser bun.	\$13.80
Bass Strait Breakfast - Single free-range poached egg on wilted baby spinach on toast with herb tomato.	\$14.50
Mini Breakfast - 2 free-range eggs of your choice, bacon, herb tomato, toast & jam.	\$18.50
Croissant/Bagel Breakfast - Scrambled free-range eggs, tasty cheese & bacon on a freshly baked croissant or bagel with herb tomato.	\$21.00
Eggs Benedict - 2 free-range poached eggs and bacon on toast with a creamy home-made raw egg hollandaise sauce & herb tomato.	\$22.20
Eggs Florentine - 2 free-range poached eggs and baby spinach on toast with creamy home-made raw egg hollandaise sauce & herb tomato.	\$22.20
Tramway Breakfast - 2 free-range eggs, bacon, Tasmanian smoked pork sausage, sauté button mushrooms, herb tomato, toast & jam.	\$25.50
Island Breakfast - 2 free-range eggs, grilled halloumi cheese, sauté button mushrooms, herb tomato, Tasmanian smoked pork sausage, wilted baby spinach, toast & jam.	\$26.60
Atlantic Breakfast - 2 free-range eggs with smoked Tasmanian salmon, herb tomato, toast & jam.	\$23.50
D'Entrecasteaux Breakfast - Free-range creamy scrambled eggs with spring onions & Bruny Island smoked ocean trout, herb tomato, toast & jam.	\$24.50
Hash Brown (gf) - Home-made, add to any breakfast.	\$4.00

Extra Option

*Tomato +\$2.5 /Toast +\$2.60/Free-range Egg (poached, fried or scrambled) +\$3.20/Spinach +\$4.50/
Hollandaise Sauce +\$3.80/Mushroom +\$4.50/ Bacon Serve +\$4.50/Halloumi +\$4.50/
Salmon +\$4.80/Trout +\$5.50/Pork Sausage +\$5.00*

PIES

Served with oven baked potato wedges and a side salad. Please allow a minimum of 15 minutes.

Steak & Mushroom	\$20.00
Scallop	\$21.00

SANDWICHES & TRAMEZZINIS

*Plain Sandwich option available. **Gluten free** option available for sandwiches + \$1.50*

	SANDWICH	TRAMEZZINIS
Egg & bacon - Free range scrambled eggs, bacon & mozzarella cheese.	\$13.20	\$21.60
Double Smoked Ham - Ham, mozzarella, tomato & relish.	\$13.20	\$21.60
Salami - Hungarian salami, brie, mozzarella, olives & tomato with house dressing.	\$13.20	\$21.60
Spinach & Feta - (Toasted only) Spinach, feta, mozzarella, olives & tomato.	\$13.20	\$21.60
Chicken Mayonnaise - Chunky chicken, mayonnaise & mozzarella.	\$14.20	\$22.60
Roast Turkey - Turkey breast, mozzarella, brie & cranberry sauce.	\$14.20	\$22.60
Cajun Chicken - Tangy cajun chicken, sundried tomatoes, mozzarella & house dressing.	\$14.20	\$22.60
Mediterranean Vegetable - (Toasted only) Capsicums, artichokes, eggplant, sauté button mushrooms, mozzarella & halloumi cheese.	\$14.20	\$22.60
Chicken Caesar - Chicken, mayonnaise, egg, parmesan, bacon & caesar dressing.	\$15.20	\$24.20
Smoked Salmon - Smoked Tasmanian salmon, brie, mozzarella, Spanish onions & capers.	\$15.20	\$24.20

SALADS, CREPES, CROISSANTS & MORE

SALADS

	ENTREE	MAIN
Mediterranean Vegetable Salad (gf) - Capsicums, artichokes, eggplant, sauté button mushrooms, pepitas, halloumi & brie cheese.	\$19.00	\$26.00
Caesar Salad - Cos lettuce, bacon, garlic croutons, parmesan cheese, hard-boiled egg, anchovies & caesar dressing.	\$17.50	\$23.50
Chicken Caesar Salad - Traditional caesar salad with added chicken	\$19.00	\$26.00
Cajun Chicken Salad (gf) - Tangy cajun chicken, sundried tomatoes, button mushrooms & pepitas with a house dressing.	\$19.00	\$26.00
Smoked Duck Salad (gf) - Tender smoked duck breast, feta cheese, apple sauce, roasted pine nuts, pepitas & caramelised apple.	\$21.60	\$28.40
Tasmanian Salmon Salad (gf) - Tasmanian smoked salmon, feta & brie cheese, pepitas, spanish onions & capers with a house dressing.	\$21.60	\$28.40

CREPES (gf)

Home-made crepes, topped with béchamel sauce, parmesan cheese & a choice of fillings. Served with a side salad.

Spinach Crepes - Baby spinach, feta cheese & olives.	\$20.60
Chicken Crepes - Home-made chunky chicken & mayonnaise.	\$20.60
Smoked Ham - Double smoked ham, mozzarella cheese, relish & pineapple.	\$20.60
Roast Turkey Crepes - Succulent roast turkey breast, cranberry sauce & brie cheese.	\$21.60
Smoked Duck Crepes - Tender smoked duck, apple sauce, feta cheese, roasted pine nuts & caramelised apple.	\$24.40
Tasmanian Ocean Trout Crepes - Hot smoked Bruny Island ocean trout & beetroot relish.	\$24.40

OPEN SANDWICHES

*Vienna bread open sandwich with your choice of tasty toppings. **Gluten free** option available + \$1.50*

*Freshly baked plain **Croissant** option available +\$1.50*

BLT - Cos lettuce, crispy bacon & tomato.	\$17.50
Double Smoked Ham - With tasty & brie cheese, lettuce, tomato & relish.	\$18.80
Mediterranean Vegetable - Capsicums, artichokes, eggplant, pepitas, sauté button mushrooms, halloumi & brie cheese.	\$19.80
Smoked Duck - Duck breast, lettuce, tasty & feta cheese, apple sauce, pine nuts & caramelised apple.	\$23.20
Tasmanian Smoked Salmon - With tasty & brie cheese, capers, pepitas, lettuce & spanish onions.	\$23.20

SOMETHING MORE

Salmon Bagel - Smoked Tasmanian salmon with Philadelphia cheese & home-made tomato & caper salsa served on a fresh bagel.	\$19.80
Smoked Trout & Ricotta Fritters - Home-made ricotta & parmesan fritters topped with smoked Bruny Island trout, pea tendrils & beetroot relish.	\$22.50
Salmon Patties (gf) - Home-made smoked Tasmanian salmon, dill & potato fish cakes with lime mayonnaise. Served with a side salad & lemon wedge.	\$21.20
Fish & Chips - 3 traditional beer battered flathead fillets served with chips, a side salad, tartare sauce & lemon wedge. (Extra one-piece fish +\$4.00)	\$24.50
Panko Crumbed Calamari Rings - served with chips, a side salad, tartare sauce & lemon wedge.	\$22.50
Quiche (G/F) - Home-made ham-onion-cheese-tomato quiche served with a garden salad, and Tomato Relish on the side. Please allow a minimum of 10 minutes.	\$17.50