

# HAZARDS BAR & LOUNGE

<b>LODGE-BAKED FOCACCIA</b> Balsamic, Freycinet extra virgin olive oil ( <i>gfo</i> )	9
<b>SOUP OF THE DAY</b> Lodge-baked focaccia ( <i>gfo, vegan</i> )	12
<b>NICHOLS CHICKEN KARAAGE</b> Hot and sour sauce, slaw ( <i>gfo</i> )	18
<b>SESAME MISO EGGPLANT</b> Spring onion and bean shoots salad ( <i>gfo, vegan</i> )	18
<b>CAPE GRIM FLAT IRON STEAK</b> Green beans, baby carrots, thyme and red wine sauce	23
<b>HALF DOZEN MELSHELL OYSTERS</b> Natural or Kilpatrick ( <i>gfo</i> )	24
<b>BEER BATTERED FLAKE</b> Cucumber, tomato salad, tartare sauce	25
<b>GRILLED ATLANTIC SALMON</b> Fennel and citrus salad ( <i>gfo</i> )	26

## GRAZING PLATTERS

Great for sharing between 2 or more people

<b>VEGETARIAN</b> ( <i>gfo, vegan</i> )	35
Grilled eggplant, zucchini, capsicum, marinated olives, semi dried tomatoes, organic smoked tofu with fermented pesto, olive tapenade, lodge-baked fig and walnut bread	
<b>CHARCUTERIE</b> ( <i>gfo</i> )	45
Kunzea-smoked chicken breast, wallaby and pepper salami, prosciutto, pickled onion, cornichons, piccalilli, Sopressa salami, honey mustard, lodge-baked focaccia	
<b>SEAFOOD</b> ( <i>gfo</i> )	45
Melshell oysters, Tassal cold smoked salmon, Stanley pickled octopus, local calamari, pickled Spring Bay mussels, shaved fennel and cucumber salad	

## LODGE BURGERS

Served with black charcoal brioche bun, chunky fries, aioli

<b>JAMAICAN JERK CHICKEN</b> Lettuce, bacon, slaw ( <i>gfo</i> )	20
<b>SCOTTSDALE PULLED PORK</b> Lettuce, red onion, coriander, slaw ( <i>gfo</i> )	20
<b>TASMANIAN BEEF</b> Lettuce, tomato, cheese ( <i>gfo</i> )	20
<b>CHICKPEA AND LENTIL</b> Lettuce, tomato ( <i>vgo</i> )	20

Please let staff know of your dietary requirements when placing your order  
GFO gluten free option | VGO vegan option | VO vegetarian option

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## PIZZAS

<b>MARGHERITA</b> Pesto, mozzarella ( <i>gfo, vgo</i> )	22
<b>FUNGHI</b> Caramelized onion, oregano, mozzarella ( <i>gfo, vgo</i> )	22
<b>PULLED PORK</b> Capsicum, red onion, mozzarella ( <i>gfo</i> )	26

## SIDES

<b>KOREAN ROASTED PUMPKIN</b> Fried shallots ( <i>vegan</i> )	8
<b>CHUNKY FRIES</b> Rosemary, sea salt, aioli ( <i>gfo</i> )	10
<b>CAESAR SALAD</b> Scottsdale bacon, croutons ( <i>gfo</i> )	10
<b>GREEN BEANS</b> Smoked almonds, parsley ( <i>gfo, vegan</i> )	12
<b>SWEET POTATO CHIPS</b> Sriracha mayo ( <i>gfo</i> )	14

## DESSERT

### ICE CREAM AND SORBET

Selection of any two, please ask our staff regarding flavour options	12
<b>CRÈME CAMEL</b> Berry coulis, double cream ( <i>gfo</i> )	12.5
<b>PAVLOVA</b> Mango and lime salsa, pineapple sorbet ( <i>df, gfo</i> )	12.5
<b>DARK CHOCOLATE BROWNIE</b> Coconut toffee sauce, almonds, coconut sorbet ( <i>gfo, vegan</i> )	12.5
<b>BASQUE BURNT CHEESECAKE</b> Double cream, berry coulis ( <i>gfo</i> )	12.5
<b>TASMANIAN CHEESE PLATE DUO</b> Dried fruit, crackers, walnuts ( <i>gfo</i> )	24

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