

RESTAURANT MENU

ENTREE

Garlic Pide Bread	\$10	Cheesy Garlic Pide Bread	\$11
Spiced Corn Riblets (GFA)	\$16	Pulled Pork Belly on Sidewinders (GFA)	\$16.50
Coated in warm, earthy spices, parmesan crumbs, and a lime and Sriracha aioli.		Slow cooked and shredded pork belly, Side Winder fries, cheese snow, and a roasted garlic aioli.	
Popcorn Cauliflower (V, GFA)	\$16	Garlic Chilli Prawns (GF)	\$16.50
Spiced, crispy cauliflower, dressed with a green goddess dressing.		Pan-seared prawns tossed through a creamy garlic and fresh chilli sauce, served with basmati rice.	
Crispy House-Made Arancini (3)	\$15.50	Crispy Fried Lamb Ribs (GFA)	\$16.50
Chefs' risotto balls, crumbed and golden fried (see specials menu for today's flavour).		Baked in fresh thyme, honey, and ouzo, served with a minted tzatziki dipping sauce.	
TGC Entree Platter (GFA)	\$22	Szechuan Salt + Pepper Squid (GFA)	\$16.50
A taste of our crispy-fried Lamb Rib, House-made Arancini, Chicken Wings, Pork Belly, Salt and Pepper Squid, and Spiced Corn Riblet.		Flash fried squid tossed through mixed salad leaves, served with cashew nuts and a black bean and fresh lime dressing.	
TGC Vegetarian Platter (GFA)	\$20	Crispy Chicken Wings (6) (GFA)	\$16
A taste of our Spiced Corn Riblet, House-made Arancini, Popcorn Cauliflower, Guacamole Toast, and Crispy Falafel.		Served with your choice of: <i>Garlic and Parmesan Crumbs</i> <i>Korean BBQ</i> <i>Flamin Hot</i>	

LIGHTER SERVES

Fish of the Day (GFA)	MP	Roast of the Day (GFA)	\$22 \$29
Please refer to our specials menu for today's Fish of the Day special.		Please refer to our specials menu for today's roast special.	
Tasmanian Scallops (GFA)	\$25 \$36	Chicken Schnitzel (GFA)	\$22 \$28
Beer battered, panko crumbed, or pan seared. Served with chips and salad or vegetables.		Crumbed fresh to order, served with chips and salad or vegetables, and a choice of sauce.	

Eye Fillet Beef Schnitzel (GFA) **\$28 | \$40**

Crumbed fresh to order, served with chips and salad or vegetables, and a choice of sauce.

PARMIGIANAS All items (GFA)

<i>C = Chicken B = Beef</i>	C B		C B
The Classic	\$30 \$43	Garlic Chilli Prawn	\$34 \$45
Topped with ham, nap sauce, and cheese.		Topped with creamy garlic sauce, prawns, and cheese.	
Hawaiian	\$30 \$43	Avocado, Bacon, Roast Garlic	\$30 \$42
Topped with ham, nap sauce, pineapple, and cheese.		Topped with avocado, bacon, garlic, and cheese.	
Aussie	\$30 \$43	Meat Lover	\$32 \$45
Topped with BBQ Sauce, ham, cheese, and a fried egg.		Topped with BBQ Sauce, chorizo, bacon, and salami.	
Mexican	\$30 \$43	Volcano	\$32 \$45
Topped with corn chips, salsa, avocado, and cheese.		Topped with spicy sauce, hot salami, jalapeno, black olives, and capsicum.	

Vegan/Vegetarian **\$28**

Vegan schnitzel, topped with roasted vegetables, relish, and cheese.

RESTAURANT MENU

M A I N

Texan Pork Ribs (GF) \$36

Fall off the bone pork ribs, resting on charred corn, drizzled with a smokey cowboy butter sauce. Served with chips and salad or vegetables.

Retro 70's Mixed Grill (GF) \$38

Beef medallion, mini ham steak, lamb cutlet, crispy chorizo, bacon, fried egg, and roasted tomato. Served with chips and salad or vegetables.

House-made Sweet Potato Gnocchi \$28

With wilted spinach, finished in a creamy roasted tomato and vegetable sauce.

Add Chicken \$5 | Add Prawns \$6 (GF/V/VGA)

Braised Beef Cheek Ragout \$34

Tender beef, folded through a reduced red wine, herb, and tomato sauce. Served on fettucine with shaved parmesan.

Slow-Cooked 5-Spiced Pork Belly (GF) \$34

Served on baked pumpkin, with wilted bok choy and a sweet soy and chilli sauce.

Fettucine Carbonara \$26

An all-time favourite, with smokey bacon, onion, parmesan cheese, finished with egg and cracked pepper.

Add Chicken \$5 | Add Prawns \$6

Char-grilled Cauliflower Steak (GF/V/VG) \$28

Served with an aromatic Pad Thai.

S E A F O O D

Fish of the Day (GFA) MP

Please refer to our specials menu for today's Fish of the Day special.

Szechuan Salt + Pepper Squid (GFA) \$32

Flash fried squid tossed with roasted cashews, with a black bean and lime dressing, served with chips and salad.

TGC Seafood Chowder (GFA) \$32

Tasmanian Scallops, local fish, squid, mussels, and prawns, simmered in a hearty, creamy vegetable soup, served with toast.

Spanish-style Seafood Paella (GF) \$36

Prawns, scallops, squid, fish, and mussels, folded through a fragrant turmeric rice, drizzled with a herb and paprika oil.

Seafood Assortment (GFA) \$38

Market fresh beer battered fish, salt and pepper squid, crumbed prawns, and battered scallops, served with chips and salad or vegetables.

Tasmanian Scallops (GFA) \$36

Beer battered, panko crumbed, or pan seared. Served with chips and salad or vegetables.

Garlic and Chilli Prawns (GF) \$32

Pan-seared prawns tossed through a creamy garlic and fresh chilli sauce, served with basmati rice and salad.

Hot-smoked Salmon Fettuccine (GFA) \$32

Finished with red onion, capers, and a silky lemon cream sauce.

Garlic Prawn + Crispy Squid Salad (GF) \$34

Flash-fried squid tossed through salad, with juicy, garlic prawns and drizzled with house-made sweet chilli dressing.

G R I L L All items (GFA)

200g Porterhouse Steak \$36

All served with chips and salad or vegetables, and the choice of the following sauces:

200g Scotch Fillet Steak \$40

Creamy Mushroom, Pepper, Gravy, Diane

200g Eye Fillet Mignon \$42

Char-Grilled Tasmanian Chicken Breast \$28

Add Seafood Topper (Scallops + Prawns in a Creamy Garlic Sauce) + \$10

GF = Gluten Free | GFA = Gluten Free Available on Request | V = Vegetarian

VA = Vegetarian Available on Request | VG = Vegan | VGA = Vegan Available on Request

