



## APPETISER

### Sourdough

House made lime butter, olive oil & macadamia dukkah (V)

\$8.9

## ENTRÉE

### Chickpea & Herb Falafel

Olive & semi dried tomato salad, & yogurt dressing (V, GF)

\$19.5

### Salt & Tasmanian Pepperberry Calamari

Salad of mizuna, pickled fennel & Persian feta (GF)

\$18.5

### Creamy Seafood Chowder

Salmon, white fish, scallop, prawn, & herb oil

\$18.9

### Smoked Chicken Breast Salad

Potato, caramelized onion, pork speck, pangratata, & mustard cream dressing (V)

\$20.5

### Pumpkin & Halloumi Salad

Feta, toasted nut, mixed green, & yogurt dressing (V, GF)

\$18.9

### Crispy Chicken Salad

Mizuna, avocado, crispy bacon, & sweet lemon dressing (VO)

\$19.5

## MAIN

### Crispy Pork Belly

Cheesy baked potato, truffle pea sauce, & red wine jus (GF)

\$41.9

### Sheet Pan Gnocchi

Pan grilled vegetables, roasted cherry tomatoes, & chili infused olive oil (GF, V)

\$39.9

### Tasmanian Beef Eye Fillet

Potato croquettes, roasted artichoke, & red wine jus (GFO)

\$50.9

### Confit Duck Leg

Caraway carrots, sofrito verde, & cheese fondue (DFO, GFO)

\$41.0

### Market Fish

Cauliflower & horseradish mash, potato and lemon rosti, & blanched greens (GF)

\$41.9

### Pan-Fried Chicken Breast

Potato croquettes, creamy mushroom sauce, & beetroot purée (GFO)

\$39.9

### Creamy Chicken & Mushroom Risotto

Cherry tomatoes, parmesan cheese, & green peas (GF, VO)

\$35.9

### Moroccan Spiced Lamb Cutlets

Carrot puree, apple sauce, and sautéed asparagus (GF)

\$41.9

## SIDES

### Mizuna salad

cherry tomatoes, pangratata & Persian feta (v)

\$9.9

Honey & caraway glazed carrots (GF, VG)

\$9.9

Seasonal steamed Greens (VG)

\$9.9 House

seasoned fries with saffron aioli (V)

\$9.9

Lemon roasted artichoke (VG)

\$11.9

**Vegan menu available**

Sunday surcharge of 10% applies.. Public Holidays incur a 15% surcharge.



The Gorge is a proud partner of Matson Catering, Launceston | [matsoncatering.com.au](http://matsoncatering.com.au)

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan | (DF) Dairy Free | (GFO / VO / VGO / DFO) Dietary Options Available



## DESSERT

### Crème Brulée

House made gingerbread, & toasted pistachios

\$17.9

### Warm Rasmalai Tart

Caramelized walnuts, salted caramel sauce & coffee cream (V)

\$16.9

### Hazelnut Rocher

Chocolate mousse, praline crumb & hazelnut ganache (GF, V)

\$17.9

### Chocolate Ripple Vacherin

Brown sugar meringue, vanilla parfait & Kahlua coffee cream (V)

\$16.9

### Tiramisu

Coffee dipped biscuits, with mascarpone cheese, & chocolate sauce

\$17.9

### Vanilla Bean Panna Cotta

Honeycomb, macadamia brittle, & spiced rum cream (GF)

\$16.9

### Poached pear

Berry compote, walnut brittle, & candied citrus (VG,DF,GF)

\$15.9

### Cheese Plate

Local award-winning Tasmanian cheeses, matched with fruit preserves (V,GFO)

\$24.9

## DRINKS

### HOT DRINKS

Cappuccino, Latte, Flat White,

Long Black, Short / Long Macchiato

\$5.5

Short Black

\$5.2

Hot Chocolate

\$5.5

Affogato (add liqueur +\$8.0)

\$7.9

**TEAS & TISANES** FOR ONE - \$6.5 | FOR 2 (Pot of T2) - \$7.9

English Breakfast, Chamomile, Earl Grey, Fruits of Eden Honeydew Green, Malabar Chai, Jasmine Green, Peppermint & Spring Green

### LIQUEUR COFFEES \$14.9

Irish Coffee (Irish Whisky)

Irish Coffee Cream (Bailey's Irish Cream)

Monk's Coffee (Bénédictine)

French Coffee (Grand Marnier)

Mint Coffee (Crème de Menthe)

Roman Coffee (Galliano)

Jamaican Coffee (Tia Maria)

Jaffa Coffee (Cointreau & Crème de Cacao)

Highland Coffee (Drambuie)

Mexican Coffee (Kahlua)

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