

FITZPATRICK'S INN

Chef – Thomas Andrew

LUNCH AND DINNER

From the Baker

Freshly Toasted Ciabatta Roll
Mascarpone spread

To Start

Soup of the Day (GF)
See specials board for today's choice
\$9

Potato Gnocchi
Pan-fried with Pork & Fennel Meatballs, Rich Tomato & Herb Sauce, Rocket
\$16

Roasted Scallops in the Shell (GF)
With Café de Paris Butter, Crispy Eschallot, Caper & Rocket
\$16

Braised Hare & Green Olive Pie
With Cheddar Lattice, Green Beans
\$16

Chef's House Made Terrine (GF)
With Agro Dolce Fig and Rocket Salad
\$16

41 south smoked salmon Cannelloni
With Leek Cream & Fennel Salad
\$16

Quail Wrapped in Puff Pastry
With Macerated Raisins, Ratatouille, Basil Oil
\$16

GF-----Gluten Free

Mains

Organic Chicken Coq au Vin (GF)

Braised in Red Wine with Speck Bacon, Chestnuts and Porcini Mushrooms
\$29

Slow Roasted Rolled *Bok's* Pork Belly

With Apple Puree, Spiced Pumpkin Tart, Apple Jus
\$30

Pot Roasted Wild Wallaby Rump (GF)

With Fig, Pearl Onion, roast quince, Fig Jus
\$29

Market Fresh Fish of the Day (GF)

See specials board for today's dish
\$29

Eye Fillet Steak (GF)

With Roast Baby Potato, Steamed Broccoli and Red Wine Jus
\$30

Braised Westbury Wild Rabbit

With Cider and Mustard Sauce and Potato Dumplings
\$29

Mixed Grill (GF)

- Butter fried Quail
 - Braised Lamb Rib, White Beans and Speck
 - Porterhouse Steak, Broccoli and Red Wine Jus
- \$33

Additional Side Dishes (GF)

French Fries, Tossed Rocket Leaves, Mixed Vegetables
\$8 each

GF---Gluten Free

To Conclude –

Tasmanian Cheeses Served with Fruit Sourdough and Grapes

One cheese \$10, two cheeses \$13 or three cheeses for \$16

See Board for Today's Cheeses

(Can be adapted to suit Gluten Free diets)

Vanilla Bean Brulee (GF) (\$11)

With *Van Diemens* Raspberry Sorbet

Warm chocolate pudding (\$12)

With Raspberries and Mascarpone Cream

Lemon curd tart (\$12)

With *Van Diemens* Anise Ice Cream

Winter fruit crumble (\$12)

With Traditional English Custard

Bread and Butter Pudding (\$11)

With *Van Diemens* Vanilla Bean Ice Cream

Fitzpatrick's Affogato (GF) (\$12)

Espresso Coffee with *Van Diemens* Vanilla Bean Ice Cream and Choice of Liqueur
Choose from Frangelico, Tia Maria, Baileys, Cointreau, Benedictine, Kahlua, Grand Marnier,

Sambuca, Drambuie

GF----Gluten Free

