

LUNCH MENU *12pm - 3pm Daily*

BEEF SANDWICH \$ 25.00
slow cooked brisket, swiss cheese, capsicum + onion jam, rocket on a turkish bun, served with chips (gfo, dfo)

CALAMARI \$ 25.00
lemon + pepper fried squid with lemon mayo, chips and salad (gfo, df)

FISH & CHIPS MP
crumbed fish, chips and salad, tartare sauce, lemon (df)

CHICKEN PARMIGIANA \$ 34.00
crumbed chicken breast, Napoli, leg ham, melted cheese, chips and salad

SOUP OF THE DAY \$ 14.00
served with sourdough bread (gfo)

FRAGRANT KORMA CURRY \$ 30.00
mild spiced cream curry, basmati rice, chickpeas, pumpkin, spinach, sweet mango chutney (vg, gf, df)

VENISON POT PIE \$ 34.00
slow cooked venison & root vegetable cassoulet, golden puff pastry, garden salad (gfo, df)

KOREAN FRIED CHICKEN \$ 16.00
crispy chicken thigh, sticky Korean BBQ glaze, sesame, shallots (vo - cauliflower)

CLASSIC FRIES \$ 10.00
tomato sauce or aioli (gf, df)

SWEET POTATO FRIES \$ 12.00
tomato sauce or aioli (gf, df)

PIZZA *10" Base gluten free base (+2) vegan/lactose free cheese (+2)*

MARGHERITA \$ 21.00
tomato sugo, mozzarella, fresh basil, extra virgin olive oil (v, vgo)

FUNGHI \$ 23.00
caramalised onion, garlic, mushrooms, creme fraiche, mozzarella, truffle oil (v, vgo)

CARNIVORE \$ 25.00
tomato sugo, mozzarella, pepperoni, ham, sausage, onion, bbq sauce

DIAVOLA \$ 23.00
tomato sugo, mozzarella, pepperoni, olives, chilli

GREEK LAMB \$ 24.00
slow cooked lamb, mozzarella, caramalised onion, capsicum, mint, yoghurt

+ Pedder Wilderness Lodge request patrons with food allergies or other dietary requirements to please inform waitstaff prior to ordering.

We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens. Not all ingredients are listed.

WHITE

	gls	btl
Wineglass Bay Sauvignon Blanc <i>Freycinet TAS</i>	12	56
Ponting Pinot Gris <i>Coal River Valley TAS</i>	13	58
42 Degrees South Pinot Grigio <i>Coal River Valley TAS</i>		52
Pressing Matters Riesling R9 <i>Coal River Valley TAS</i>		57
Freycinet Vineyard Chardonnay <i>Freycinet TAS</i>	12	54
Canti Prosecco D.O.C. <i>Calabria ITA</i>		48
Devils Corner Sparkling NV <i>East Coast TAS</i>	12	50
Invercarron Wines Rosé <i>Jordan Valley TAS</i>	12	56
Freycinet Vineyard Rosé <i>Freycinet TAS</i>		57
Holm Oak Pig n Pooch Moscato <i>Tamar Valley TAS</i>	10	40
Holm Oak Hog&d'Hound Muscat <i>Tamar Valley TAS (60ml dessert wine)</i>	12	

RED

	gls	btl
Craigie Knowe Pinot Noir <i>Freycinet TAS</i>	13	58
Freycinet Vineyard Cab Merlot <i>Freycinet TAS</i>	14	60
Two Hands Gnarly Dudes Shiraz <i>Barossa Valley SA</i>	12	56
Freycinet Vineyard Syrah <i>Freycinet TAS</i>		90

NON ALCOHOLIC

coffee + tea served all day

almond, soy, oat and lactose free milk available

Mineral Water	4.5
Bundaberg Ginger Beer	5
Coke	4
Coke Zero	4
Lemonade	4
Fanta	4
Raspberry	4
Lemon Lime Bitters	4.5
Orange Juice	5

TAP BEER

	10oz.	schr.	pint
Boags St George 4.2%	6	9	11
Carlton Dry 4.5%	6	9	11
Great Northern 3.5%	6	8	10
H.B.C. Harbour Master 4.4%	6	9	11
H.B.C. Skipper IPA 6%	7	10	12
Shambles Session IPA 4.5%	7	10	12
Albert Blue Lager 3.5%	6	8	10
Spreyton Apple & Raspberry Cider 7.5%	7	10	12

BEER & CIDER

Shambles American IPA 0.5l	12
Shambles Summer Ale 0.5l	12
DuCane Pilsner	9
DuCane Raspberry Sour	9
Boags Premium Light	8
Cascade Draught	8.5
Cascade Pale Ale	8.5
Cascade Export Stout	9
Guinness Draught Stout	11
Two Bays Session Ale (gf)	9
Corona	9
Pure Blonde	8
Matso's Ginger Beer 3.5% (gf)	9
Pagan Apple Cider	10
Pagan Pear Cider	10
Pagan Cherry Cider	12
Pagan Blueberry Cider	12

Explore our bar's selection of local spirits featuring the island's finest whisky and gin

Apple Juice	5
Sarspiralla	4.5
Great Northern Zero	7
Western Wilds (mocktail)	12
Bush Buzz (mocktail)	13
Iced Coffee	9
Iced Chocolate	9
Iced Latte	8.5