





core

restaurant & bar

Menu

Please order at the bar

To Start

- Oysters
Half dozen 26 Full dozen 48  
- Served with lemon or cucumber & lime juice
- Olives 8 
- Bowl of Sicilian and Kalamata olives in fruity olive oil
- House spiced nuts 7
- Grilled sourdough with chives & garlic butter, Tasman sea salt 10 
- Chef's soup of the day with sourdough bread 15

Lighter Choice



- Caprese salad, vannella bocconcini, heirloom tomato, fennel jam, basil & EV olive oil 24  
- Classic Caesar salad, cos lettuce, pork lardon, poached egg, parmesan, tonnato dressing & chickpea croutons 21 
- Grilled tofu, Japanese spices, ginger Asian mung bean noodles & market greens 24   
- Crispy camalari, market greens, heirloom tomato, five spice, lime mayonnaise & spicy chilli dip 24
- Cognac flamed prawns, black pepper, roast tomato, lemon & fresh herbs 26 
- Spring Bay mussels, coconut chilli broth, red onions, garlic & steamed rice 26 

Add ons:


crumbed chicken 6 Huon smoked salmon 9

The Main Event

Slowly does it

Master stock beef, 8hr braised Cape Grim beef cheeks, master stock sauce, market greens, garlic potato 45  



Scottsdale pork, glazed parsnip, braised red cabbage, Granny Smith apple, smoked pancetta & Canadian maple ranch 40 

Slow cooked lamb, wild mushroom, pea & button mushroom fricassee with truffle potato purée 48 

Hot off the grill


Fish of the day. Today's fresh market fish with chef's creation 38


Free range Marion Bay chicken, New Orleans rub, garlic potato, glazed greens & pan juices 34  

90 day aged Cape Grim T-Bone steak, jus, house green salad, merlot jus, fries or mashed potato 48  

Pizza & Pasta

Gluten free base available +3

- Classic Margarita pizza with tomato base, sun ripened tomato & baby mozzarella 23 
- Hawaiian pizza with tomato base, shaved ham, pineapple & mozzarella 27
- Pepperoni pizza with tomato base, mozzarella & chilli pepperoni 27
- Spiced chicken pizza with tomato base, spinach onion, coriander & yogurt mint sauce 27
- Down Under pizza with BBQ base, smokey bacon, egg, red onion, BBQ sauce & mozzarella 27
- Seafood linguini aglio olio with prawns, calamari, garlic, chilli & parsley 29
- Carbonara rigatoni with mushroom, bacon, parmesan & chardonnay sauce 29

Grilled eggplant linguini with baby bocconcini, Napoli sauce & fresh herbs 26 

On the Side

Sea salted fries with aioli 12

Sweet potato fries with aioli 14

Steamed rice 5

Green salad with tomatoes, cucumber & lemon vinaigrette 12

Stacked & Wrapped

Burger of the sleeping giants with angus beef pattie, lettuce, tomato, fried egg, cheese, bacon, BBQ sauce, tomato relish & fries 24

Chicken Schnitzel burger with Swiss cheese, tomato, onion rings, ranch dressing & fries 24

Crowne club sandwich with crumbed chicken, bacon, cheese, tomato, lettuce, aioli & fries 24

Lamb pita pocket with pickled cucumber, tomato, lettuce, mint yogurt dressing & fries 28

Veggie burger with tomato, cheese, lettuce & ketchup 22

Kids 13ea

Add side salad to any dish +2

Cheeseburger with chips & tomato sauce 

Chicken nuggets with chips & tomato sauce

Tomato & basil pasta with parmesan cheese

Fish & chips with tomato sauce

Mini cheese pizza  

Free vanilla ice cream with any kids meal
Choice of chocolate or strawberry topping

The Final Encore

Raw sugar pavlova with lychee & orange gel, raspberry, orange & nasturtiums 16



Mint & lime cheesecake with mint cream ganache, lime tuile, caramelised chocolate & silver leaf 16



Chocolate dome with Valrhona chocolate mousse, mango crèmeux, cocoa sable & sponge 16



Today's selection cheese, crackers, muscatels & berry gel 25



 Gluten Free  Gluten Free Option  Dairy Free  Vegetarian



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Drinks Menu

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House Cocktails

Rum Rusty Nail (Roasted nuts, butter wash Havana 7 rum, Drambuie, Orange bitters)	18
Breakfast Martini (Gin, Aperol, lemon, pineapple juice, marmalade)	17
Crowne Spritz (Chambord, elderflower liquor, sparkling wine, pomegranate, soda)	17
Moscow Mule (Vodka, lime, bitters, ginger beer)	20
Whisky Yuzu Highball (Scotch whisky, yuzu, lemon, Peychaud's bitters)	19
Jägermeister Surfer (Malibu, Jägermeister, pineapple juice, lemon)	15
Blueberry Sour (Gin, lemon, egg white, blueberry, vanilla syrup)	18
Strawberry Daiquiri (Rum, strawberry, lime)	20
Blood Moon (Gin, Aperol, passionfruit, lemon, vanilla, orange juice)	19
Hot Toddy (House spiced Willie Smiths Organic Cider, apple juice, rum)	15

Classic Cocktails

Whisky Sour (Scotch whisky, lemon, sugar, egg white)	21
Amaretto Sour (Disaronna, Scotch whisky, lemon, egg white)	20
Margarita (Tequila, lime, Cointreau)	20
Cosmopolitan (Vodka, Cointreau, cranberry, lime)	19
Mojito (Rum, lime, sugar, mint)	18
Mai Tai (Spice rum, Cointreau, orgreat, lime)	20
Espresso Martini (Vodka, Kahlua, sugar, fresh espresso)	21
Negroni (Gin, campari, sweet vermouth)	20
Old Fashion (Whisky, sugar, Angostura bitter)	20
Tequila Sunrise (Tequila, grenadine, orange juice)	18
Aperol Spritz (Aperol, soda, sparkling wine)	15

Taps

	sch	pint
Little Creatures Pale Ale 5.2%	13	16
James Boag's Draught 4.6%	12	14
James Boag's XXX 4.8%	12	14
James Boag's St George 4.2%	12	14
Furphy Crisp Lager 4.5%	11	14
Willie Smith's Cider 5.4%	11	14
HBC Aussie Pale 4.2%	10	12.5
XXXX Gold Lager 3.5%	10	12
Stone & Wood Pacific Ale 4.4%	14	17
Little Dragon Ginger Beer 4%	14	17

Wine by Glass

Sparkling

NV Devils Corner Sparkling Cuvée - TAS	14
La Boheme Cuvée Sparkling Rosé - TAS	13
Pirie NV Sparkling - TAS	17

Rosé

	sml	lrg
Devils Corner Pinot Noir Rosé - TAS	15	24
Nocton Rose - TAS	15	24
Days & Daze Rosé - AUS	11	16

White

	sml	lrg
<i>Riesling</i>		
42 Degrees Riesling - TAS	13	20
Knappstein Riesling - SA	13	20
<i>Sauvignon Blanc</i>		
Devils Corner Sauvignon Blanc - TAS	12	20
<i>Pinot Gris</i>		
Devils Corner Pinot Grigio - TAS	12	20
Pipers Brook Pinot Grigio - TAS	14	22
<i>Chardonnay</i>		
Devils Corner Chardonnay - TAS	12	20
Nocton Vineyard Chardonnay - TAS	13	20
<i>White Wine Varietals</i>		
Nocton Vineyard Chardonnay- TAS	13	20

Red

	sml	lrg
<i>Pinot Noir</i>		
Storm Bay Pinot Noir - TAS	12	20
Devils Corner Pinot Noir - TAS	13	20
<i>Merlot</i>		
Smith & Hooper Merlot - SA	13	20
<i>Cabernet and blends</i>		
Snake & Herring Cabernet Sauvignon -WA	14	22
<i>Shiraz</i>		
Waterton Hall Shiraz- TAS	16	26



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