

# CUSTOMS HOUSE HOTEL

SINCE 1846

## RESTAURANT MENU

### TASMANIAN CRAYFISH

<b>HALF</b>	<b>65</b>	<b>CRAYFISH PASTA</b>	<b>48</b>
<b>WHOLE</b>	<b>120</b>	cray-bisque, spinach, capsicum, onion, capers & dill in garlic+cream sauce	
<i>cocktail styled</i>		ADD prawns	<b>+ 8</b>
w/ chips and garden salad			
<b>ADD TOPPING</b>			
tangy chilli	<b>+ 5</b>		
garlic butter	<b>+ 5</b>		
mornay sauce	<b>+ 5</b>		

### STARTERS & SMALLER PLATES

<b>PUB LOAF</b> <i>v</i>	<b>12</b>	<b>COQUILLE ST-JACQUES</b> <i>GFO</i>	<b>25</b>
w/ garlic butter		pan seared scallops w/ truffle mash	
ADD cheese & bacon	<b>+ 3</b>	potatoes, burnt swiss cheese & garlic	
<b>TURKISH BREAD</b> <i>GFO VE-O</i>	<b>14</b>	bread	
w/ house made dips		<b>COCONUT PRAWNS</b>	<b>19</b>
<b>BARILLA BAY OYSTERS</b>		coconut crumbed prawns w/ mango &	
<i>half dozen (6) or whole (12)</i>		pineapple salsa	
natural	<b>24/44</b>	<b>TRIO OF BAO BUNS</b> <i>v-o</i>	<b>20</b>
kilpatrick	<b>27/48</b>	karaage chicken; pulled pork &	
soy mirin w/coriander and chilli	<b>26/48</b>	hoisin mushroom	
<b>CRUMBED CAMEMBERT</b>	<b>21</b>	w/ coriander, dried shallots &	
double crumbed camembert w/		Korean BBQ sauce	
cranberry sauce & balsamic reduction		<b>MACARONI &amp; CHEESE</b>	<b>17</b>
<b>SIGNATURE SEAFOOD</b>	<b>18</b>	<b>CROQUETTES</b> <i>v</i>	
<b>CHOWDER</b> <i>GFO</i>		w/ kewpie mayo	
w/ garlic bread			

### SIDES all \$9.50

<b>ROASTED CAULIFLOWER, DUKKAH</b>	
<b>&amp; CHEDDAR</b> <i>v</i>	
<b>CONFIT POTATOES &amp; BACON</b> <i>v-o</i>	
<b>GREEN BEANS &amp; ALMONDS</b> <i>v</i>	
<b>FRIES &amp; AIOLI</b> <i>VE-O</i>	
<b>WEDGES</b> w/ sour cream & sweet chilli <i>VE-O</i>	
<b>TRUFFLE MASHED POTATOES</b> <i>v</i>	
<b>HONEY-GLAZED CARROTS</b> <i>v</i>	

### EXTRA'S & SAUCES

<b>GARLIC BREAD</b> <i>GF-O</i>	<b>4</b>
<b>BEARNAISE</b> <i>GF</i>	<b>2</b>
<b>PEPPERCORN</b> <i>GF</i>	<b>2</b>
<b>MUSHROOM</b> <i>GF</i>	<b>2</b>
<b>PLAIN GRAVY</b> <i>GF</i>	<b>2</b>
<b>CREAMY SEAFOOD</b>	<b>8</b>

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## MAINS

<b>FISH &amp; CHIPS</b> <i>crumbed or battered</i> w/ coleslaw & tartare	32	<b>EGGPLANT AND WALNUT</b>	30
<b>SALT &amp; PEPPER SQUID</b> w/ chips, coleslaw & tartare	30	<b>PARMIGIANA</b> <i>VE-O</i> w/ coleslaw and chips	
<b>TASMANIAN SCALLOPS</b> <i>crumbed or battered</i> w/ coleslaw & tartare	34	ADD sauce	+2
<b>SEAFOOD BASKET</b> battered fish, crumbed scallops, calamari & prawns w/ coleslaw & tartare	35	<b>CUSTOMS HOUSE BURGER</b>	29
<b>PRAWN &amp; CHORIZO</b>	35	Jack Daniels double glazed Angus beef pattie, cheese, bacon, onion, cos lettuce & tomato. w/ chips	
<b>PAPPARDELLE</b> w/ basil tomato, garlic & herbs		<b>PORK BELLY</b> <i>GF-O</i>	36
<b>GARLIC PARMESAN</b>	32	w/ poached apples, walnuts, truffle mash potato & cider sauce	
<b>PAPPARDELLE</b> <i>VE-O</i> w/ spinach, mushrooms & walnuts		<b>SUMAC LAMB</b> <i>GF-O</i>	37
<b>SCHNITZEL</b> <i>chicken or wallaby</i> w/ chips and coleslaw	31	spiced lamb rump, baba ghanoush, cauliflower, roasted pine nuts & pomegranate molasses	
ADD bacon & parmigiana topping	+3.50	<b>CHICKEN CORDON BLEU</b>	37
ADD sauce	+2	w/ garden salad, truffle mash potato & rosemary cream	
<b>MARKET FISH</b>	MP	<b>SEAFOOD PAELLA</b> <i>GF-O</i>	35
please ask staff for today's option		saffron rice, prawns, mussels, scallops, tender chorizo & house spice blend w/ turkish bread	

## SALADS

<b>CAESAR SALAD</b>	24
w/ cos lettuce, parmesan, croutons, bacon, soft boiled egg, anchovies, caesar dressing	
ADD CHICKEN	+7
ADD SCALLOPS	+9
ADD PRAWNS	+8
<b>RED WINE POACHED PEAR</b>	24
<b>SALAD</b> w/ mesclun, blue cheese, walnuts & red wine reduction dressing	
<b>WARM POTATO &amp; BACON</b>	24
<b>SALAD</b> w/ soft boiled egg & parmesan	

## FROM THE GRILL

<b>BLACK ANGUS</b>		38
<b>PORTERHOUSE</b> <i>GF-O</i>	250G	
<b>SCOTCH FILLET</b> <i>GF-O</i>	300G	45
<b>BBQ BOURBON RIB EYE</b>	400G	55
	<i>GF-O</i>	

All dishes from the grill are served with confit potatoes, dutch carrots, green beans and a chosen sauce\*\*

Sauces: bearnaise, peppercorn, mushroom, gravy

\*\*creamy seafood +8

**\* Please allow extra time for bleu, medium-well and well-done steaks**

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## DESSERTS

<b>SIGNATURE CRUMBLE</b>	<b>16</b>
apple crumble w/ vanilla ice cream & custard <i>GF</i>	
<b>CHOCOLATE MOUSSE DOME</b>	<b>16</b>
w/ strawberry coulis	
<b>CARAMEL CHEESECAKE</b>	<b>16</b>
w/ vanilla ice cream	
<b>AFFOGATO</b>	<b>10</b>
ADD frangelico	<b>+5</b>
<b>SINGLE CHEESE</b>	<b>8</b>
choice of cheddar; brie or blue w/ dried fruit & lavosh	
<b>TRIO OF CHEESE</b>	<b>19</b>
cheddar, brie & blue w/ dried fruit & lavosh	

## DIGESTIVES/FINISHES

<b>COINTREAU</b>	<b>9</b>
<b>FRANGELICO</b>	<b>8.50</b>
<b>DISARONNO</b>	<b>9</b>
<b>ESPRESSO MARTINI</b>	<b>20</b>
<b>HENNESSY VSOP COGNAC</b>	<b>13</b>
<b>LARK WHISKY</b>	
classic	<b>30</b>
rebellion	<b>30</b>
wolf of willow	<b>85</b>
christmas cask	<b>40</b>
<b>ROCKFORD TAWNY PORT</b> 60ml	<b>12</b>
<b>MORRIS RUTHERGLEN MUSCAT</b> 60ml	<b>15</b>

## COFFEE/TEA

<b>ESPRESSO</b>	<b>3.70</b>
<b>DOUBLE ESPRESSO</b>	<b>4.20</b>
<b>SHORT MACCHIATO</b>	<b>4</b>
<b>LONG MACCHIATO</b>	<b>4</b>
<b>CAPPUCCINO</b>	<b>4</b>
<b>LATTE</b>	<b>4</b>
<b>FLAT WHITE</b>	<b>4</b>
<b>LONG BLACK</b>	<b>4</b>
<b>CHAI LATTE</b>	<b>4</b>
<b>DIRTY CHAI</b>	<b>4.50</b>
<b>HOT CHOCOLATE</b>	<b>4.50</b>
<b>MOCHA</b>	<b>4.50</b>
<b>LOOSE LEAF TEA</b>	<b>4.50</b>

english breakfast, earl grey, peppermint, green tea, lemongrass & ginger, chamomile, & chai

milk alternatives available; please ask staff. additional charge may incur

## CURATIF COCKTAILS

<b>TOMMY'S MARGARITA</b>	<b>20</b>
<b>HURRICANE</b>	<b>20</b>
<b>TROPICAL MAI TAI</b>	<b>20</b>
<b>PINEAPPLE DAIQUIRI</b>	<b>20</b>
<b>APPERITIVO SPRITZ</b>	<b>12</b>