

THE START

[available all day]

Mt. Zero **olives** \$8

Toasted **sourdough**, Meredith feta and EVOO \$8 (vgo)

Charcuterie board with crusty bread and seasonal pickled vegetables.
1 meat \$15 | 2 meats \$21 | 3 meats \$29

House made **dips** with crudités and flatbread \$14

Salt and pepper **calamari**, roasted garlic aioli and rocket salad \$16 (gf)

Freshly **shucked oysters** natural or Kilpatrick (6) \$25 (12) \$48 (gf)

Char-grilled **pork and fennel sausage** with smoked tomato jam \$16

Chicken and black pepper **pâté** with sourdough and pickled vegetables \$15

House cured **Tasmanian ocean trout**, ruby red grapefruit, pickled lemon, juniper, dill and linseed crisps \$16

Spanish **chicken skewer**, saffron rice, chorizo and lemon \$14 (gf)

Chicken and corn **croquettes** with smokey paprika mayo \$12

Roasted pumpkin, black olive, basil and marinated feta **bruschetta** \$12 (v,vgo)

Warm **haloumi salad** with capers, mint and lemon \$18 (v,gf,vgo)

THE MIDDLE

[available 12 - 3pm | 5pm - Close]

Twice cooked BBQ bourbon **pork ribs**, spicy potato wedges and South Wharf slaw
Half \$36 Full \$70 (gf)

Slow braised **lamb shank**, potato mash, and lemon gremolata \$30 (gf)

Wagyu **beef burger**, cheese, lettuce, tomato, pickle, special sauce, ketchup and fries \$24

Lemon salt **barramundi** wings, sweet potato fries, seaweed tartare, and house salad \$29 (gf)

Duck and porcini **ravioli**, hazelnuts, burnt butter, sage and parmesan \$28

Pan seared **Tasmanian salmon**, warm potato, caper, olive, dill salad, and lemon beurre blanc \$32 (gf)

Prosciutto wrapped **chicken breast**, crushed thyme kipflers, broccolini, and basil pesto \$29 (gf)

Crispy buttermilk fried **chicken burger**, lettuce, bacon, red onion, BBQ sauce, garlic aioli and fries \$24

Roasted red pepper, eggplant and zucchini **risotto**, basil oil and feta \$24 (v,vgo)

FROM THE GRILL

[available 12 - 3pm | 5pm - Close]

“Claremont Plains” grass fed **Eye Fillet** 200g \$39

“1000 Guineas” grain fed **Porterhouse** 300g \$36

“1000 Guineas” grain fed **Scotch Fillet** 300g \$42

“Great Southern” 4 week dry aged grass fed **Rib Eye** 500g \$62

“Mayura Station” MS 7+ full blood **Wagyu Scotch Fillet** 250g \$77

All steaks served with your choice creamy mashed potato or French fries with bourbon BBQ sauce, béarnaise, Café de Paris butter, red wine jus or assorted mustards

A BIT ON THE SIDE

[available all day]

French fries \$9

Sweet potato fries \$9

Greek salad \$9

Honey roasted baby carrots \$9

Crispy fried cauliflower, cumin salt \$9

Green beans, smoked almonds \$9

Creamed spinach \$9

FEASTING

[available 12 - 3pm | 5pm - Close]

A taste of our finest dishes and meats for the group. The rules of feasting at Meat Market :: Minimum of four, one in all in! \$54pp

Entree

Salt and pepper **calamari**, char-grilled **pork and fennel sausage**, Spanish **chicken skewers** and rocket salad

Main

“1000 Guineas” grain fed **Scotch Fillet**, prosciutto wrapped **chicken breast**, lemon salt **barramundi wings**, honey roasted **baby carrots**, crispy fried **cauliflower** with cumin salt and **French fries**

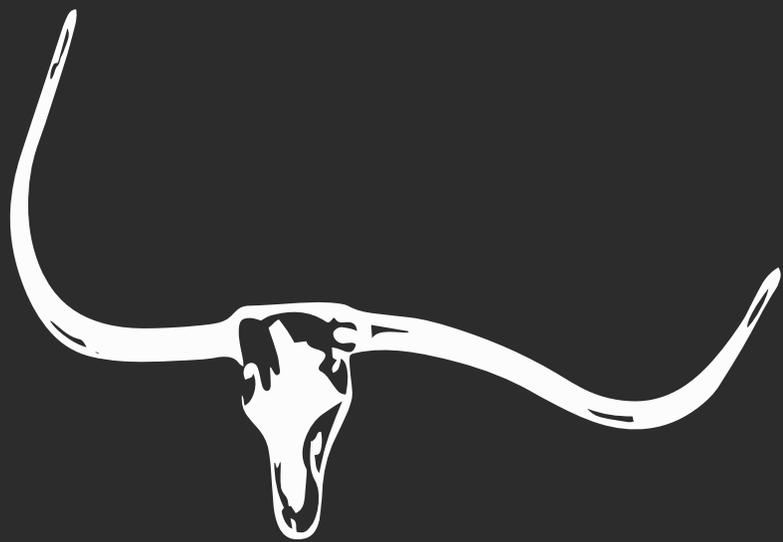
THERE IS ALWAYS ROOM

Dark **chocolate fondant** with almond brittle and coffee ice cream \$12

Lemon tart with clotted cream and fresh berries \$12

Sticky date pudding with butterscotch sauce and vanilla bean ice cream \$12

Selection of three local and imported **cheeses** with quince paste, lavosh and seasonal fruits
1 cheese \$15 | 2 cheeses \$21 | 3 cheeses \$29



MEAT MARKET

SOUTH WHARF