

# FITZPATRICK'S INN

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*Chef – Josephina Towns*

## 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

**Gnocchi**  
With Pancetta, Peas and Mint in Burnt Butter  
\$16

**Rosemary and Preserved Lemon Marinated Quail (GF)**  
With Fruit Chutney and Dressed Rocket Leaves  
\$16

**Roasted Tasmanian Scallops in the Shell (GF)(when available)**  
With Café de Paris Butter and Crispy Eschallots  
\$16

**Tasmanian 41 South Aquaculture Smoked Salmon (can be made GF)**  
Caesar Salad with Soft Free Range Poached Egg  
\$16

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GF-----Gluten Free

## **Mains**

### **Tasmanian Pork Cutlet (GF)**

With Roasted Apple, Seasonal Greens, Chat Potato in Balsamic Reduction and Seeded Mustard Butter  
\$30

### **Market Fresh Fish of the Day (GF)**

See specials board for today's dish  
\$30

### **Eye Fillet Steak (GF)**

With Roast Baby Vegetables and Red Wine Jus  
\$32

### **Crispy Skin Duck Breast (GF)**

With Parsnip Puree, Asparagus and Marsala Jus  
\$30

### **Rolled *Aurora* Lamb Saddle (GF)**

With Pea Puree, Sweet Baby Onions and Potatoes with Mustard Fruits  
\$30

### **Additional Side Dishes (GF)**

French Fries, Garden Salad, 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) (\$12)**

With *Van Diemens* Raspberry Sorbet

### **Chocolate Delice (\$12)**

With Vanilla Bean Ice Cream

### **Warm Orange Pudding (\$12)**

With Chocolate Ice Cream and Orange Blossom Syrup

### **Apple Flan (\$12)**

With *Van Diemens* Vanilla Bean Ice Cream

### **Selection of *Van Diemens* Ice Creams and Sorbets (\$12)**

See Blackboard for today's selection

### **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

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GF----A Gluten Free Dessert can be made upon request – check with staff.



