

Cocktails

Established in 1992, Lark distillery is Tasmania's most renowned distillery and Tasman's is proud to present a selection of fine cocktails using Lark's products.

- ERROL FLYNN MARTINI** *(Tasmanian Hollywood superstar of the 30's & 40's)* 13
1 part each Pepperberry Vodka, Pepperberry Gin & Lark's Bush Liqueur, lime/lemon twist
- THE GENERAL MONTY** *(One time Tasmanian resident & commander of British forces in WWII)* 12
Fresh limes muddled with Lark Apple Liqueur, Cascade Ginger Beer and Cranberry juice
- PRINCESS BLOODY MARY** *(Born & bred Tasmanian now known as Crown Princess Mary of Denmark)* 9
Traditional Bloody Mary with Lark's Pepperberry Vodka
- HUDSON FYSH** *(Tasmanian aviation pioneer and a founder of QANTAS)* 8
15ml Bush Liqueur, 15ml Absinthe in shot glass

Tasmanian Boutique Beers (all subject to availability)

Found nowhere else in Sydney, Tasman's offers this small but highly prized selection of Tasmanian hand crafted beers. With no additives or preservatives we're sure you will love the chance to try real beer with great flavour. Enjoy. Cheers!

All Boutique Beer 8

HAZARDS ALE *Alc/Vol 5.2% 330ml*
Brewed in accordance with the German Purity Law this ale uses only the finest Tasmanian malted barley & hops, local water & yeast. A great tasting European style ale

HAZARDS DARK ALE *Alc/Vol 4.8% 330ml*
Brewed using the same Hazards principles, this is their darker, malty chocolate cousin

DARK ISLE TRIPLE MALT *Alc/Vol 7.3% 330ml*
Actually a blend of five Australian malts and grains, but "Quintuple Malt" just doesn't sound right. Whatever the name, it's perfectly balanced with a medley of hops

DARK ISLE INDIA PALE ALE *Alc/Vol 5.2% 330ml*
Another brew from the Dark Isle family. A nod to the old days when beer was heavily hopped for the long sea voyage

BARILLA BAY OYSTER STOUT *Alc/Vol 5.2% 330ml*
This stout has been made using a blend of Australian barley, malts and a variety of hops to which the finest Barilla Bay oysters have been added. A perfect match with a dozen of our Barilla Bay oysters!

LEATHERWOOD HONEY PORTER *Alc/Vol 4.9% 330ml*
Beer doesn't get any more Tasmanian than this. Our signature ale, brewed with Tasmanian Leatherwood honey balanced with dark malts to craft a unique ale that everyone will enjoy! Depending on the strength of the Leatherwood honey available, this ale will vary season to season

BOAGS & CASCADE LIMITED RELEASES
Very limited seasonal releases from Tasmania's most well known brewers. Ask our friendly wait staff for availability

Regular Tasmanian Beers

- | | | | |
|-------------------------|------|----------------------------|------|
| BOAGS PREMIUM | 7 | BOAGS PREMIUM LIGHT | 5.50 |
| CASCADE PREMIUM | 7 | CASCADE STOUT | 7.50 |
| CASCADE PALE ALE | 6.50 | BOAGS DRAUGHT | 6.50 |

Softs

- Cascade Ginger Beer, Cascade Sparkling Apple Juice, Cascade Cloudy Apple Juice 4.50
- Coke, Diet Coke, Sprite, Lift, Tomato, Pineapple, Cranberry & Orange Juice 3.30

ABOUT TASMAN'S

Our aim is very simple: to offer a casual dining experience featuring top quality produce at reasonable prices. Where better to source top quality produce than Australia's "natural larder" – Tasmania. Why is Tasmanian produce so good?

- Food grown in Tasmania is GM free
- Hormonal growth promotants are banned in Tasmanian beef cattle production
- Tasmanian farmers are able to use fewer chemicals to protect their crops and animals due to the absence of pests and diseases
- Being an island state surrounded by crystal clean oceans makes for abundance of quality seafood

TASMAN'S LOCATION

118 Crown Street, East Sydney
(between Stanley and William Streets)
ph 9368 0002 - reservations appreciated.

OPENING HOURS

Lunch: Wednesday to Friday
Dinner: Monday to Saturday

PARK AND DINE: \$5 FOR FOUR HOURS!

At Secure parking in Riley Street. Call ahead for a voucher.

FUNCTIONS -FREE ROOM HIRE!

Tasman's has a private room for 10 to 40 people. Set menus and drinks packages are available. Please contact us for larger groups and special occasions. More information available at our website www.tasmans.com.au

TAKE AWAY

Available at set menu prices. Call 9368 0002. *Please consider travelling times may effect the quality of your meal*

ABOUT TASMANIA

Statistics

Tasmania is about the same size as Scotland, population of 477,000+ and is 240 kilometers south of the Australian mainland. Hobart is the capital, with population 194,000.

TASSIE TRIVIA

- The first telephone call in Australia was made in Tasmania between Launceston and Campbell Town.
- The first parking meters in Australia were installed in Collins Street, Hobart in 1955.
- Tasmanian shipbuilder Incat holds the Hales Trophy for the fastest Atlantic Ocean crossing by a passenger ship.
- Australia's oldest brewery is Cascade Brewery in Hobart.
- The oldest golf course in Australia is at Bothwell.
- First trout hatchery in the Southern Hemisphere opened at Salmon Ponds in 1864.
- Anglesea Barracks, in Hobart, is the oldest military establishment in Australia still occupied by the Army
- George Adams established the first Tattersalls Lottery in Hobart in 1896, which is known as Australia's Tattsлото system.



TASTE  TASMANIA



www.tasmans.com.au

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Oyster Bar

Tasman's selects the best quality oysters available at market everyday. Tasmanian oysters are mostly farmed on the East Coast including Barilla Bay, St. Helens and Moulting Bay.

NAKED	1/2 Doz.	Doz.
Natural	16	32
Soy & wasabi		
Lime & chilli mayonnaise		
DRESSED		
Limoncello shots with fresh lemon juice & cracked Pepperberry	3.50 each	
Bloody Mary shots with Lark Pepperberry Vodka		
COOKED		
Traditional Kilpatrick (bacon & Worcestershire sauce)	17.50	35
Crumbed and lightly fried with Tasmanian cheese fondue		

Big Hobart Mussel Pots

Whole live Port Arthur blue mussels, steamed in a pot - served with a bread roll and your choice of sauce.

Tomato , garlic, chilli & basil	All Pots 22
Cream , garlic, white wine, eschallots & tarragon	
Simply cooked in their own juices, splashed with white wine, diced tomato and herbs	

Starters

SMOKED TASMANIAN TROUT STACK Layered with carpaccio of vegetables, lemon infused oil and Salmon Roe	16.50
DEVIL'S CALAMARI Chilli salted Baby Calamari with a marinated cucumber salad	15.50
SMITHTON GNOCCHI Home made potato Gnocchi, with a fresh tomato sauce, Tasmanian cheeses and pesto, nested in a cheese basket	15.50
FLINDERS ISLAND LAMB SKEWERS On Pilaf rice served with a mint reduction	15.50

Salads

	Small	Table
TASMAN'S SIGNATURE Roast pumpkin, wild rocket, pine nuts and Tasmanian Heritage Deep Blue Cheese	12.50	18.50
MIXED GREEN LEAF SALAD Mesclun salad mix with tomatoes, cucumber and a red wine vinaigrette	9.50	13.50
ROCKET Wild rocket with cherry tomato and parmesan	9.50	13.50

Mains - From The Green Pastures

With unique island status, freedom from many major pests and diseases, four distinct seasons and fertile soil, Tasmania is an ideal place to grow high quality produce. There is currently a moratorium on commercial production of GM crops in Tasmania.

Steaks

Our steaks are export quality grass fed Tasmanian hormone free beef. They are char grilled on our specially designed grill (achieving almost double the heat of a domestic BBQ) which means our steaks are the best in town - cooked to your liking from blue to well done.

LONGFORD SIRLOIN 280g A New York cut with sauteed spinach and hand cut kumera crisps with a side of Bernaise sauce	26
EVANDALE SCOTCH FILLET 270g Served with King Island double cream mash with puree of roasted garlic & sage jus	28
KING ISLAND EYE FILLET TENDERLOIN 250g A prime centre-cut served with baby carrots, potato wafer & cabernet jus	38
GAOL HOUSE RUMP 300g or 600g Served with our hand cut chips and your choice of a Tasman's hearty sauce.	24 38
TARGA T-BONE 350g Served with our hand cut chips, a side salad and your choice of a Tasman's hearty sauce	29
SIDE SAUCES - All 2.50 Tasman's Chunky Relish, Green Pepper or Mushroom	

From Flinders Island

Flinders Island is part of the Furneaux group of 52 islands in Bass Strait and exposed to the renowned Roaring Forties winds. As a result, the landscape offers resilient and nutritious grasses giving animal meat unique flavours free of contaminants.

BLUE ROCK WALLABY PIE Tasman's famous Flinders Island wallaby pie. Baked in the dish then topped with flaky puff pastry. Comes with a side of King Island double cream mash	25
FLINDERS LAMB FILLETS Flinders Island Lamb Fillets marinated in garlic & rosemary, BBQ'd & served with a green pea mash and a rich lamb jus. Cooked medium-rare	28

Van Diemen's Ribs

Top grade lamb or pork, basted in our secret BBQ sauce and cooked to perfection on the char grill, served with chips or King Island double cream mash - bibs provided!

	Regular	Axeman Size!
PORK RIBS	22.50	28
LAMB RIBS	22.50	28

All prices inclusive of GST & subject to change without notice.
10% surcharge on public holidays. Strictly no split bills

Mains - From The Crystal Waters

Farmed or wild, Tasman's orders the freshest catch, with simple recipes to focus on the excellent natural flavours provided by pristine coastal river waters.

TASMANIAN ATLANTIC SALMON cooked to your choice of either: Rubbed with sea salt crispy skinned with a light citrus salad and dill infused virgin olive oil Grilled on cannellini bean topped with confit of fennel, artichoke and sundried tomato Provençal - steamed with tomato, olives, capers and served with kipfler potatoes	26.50
OPEN RAVIOLI OF BRAISED TASMANIAN SEAFOOD Tossed with olives, capers & tomato layered with handmade spinach pasta	26.50
OCEAN PERCH Cooked in Boags beer batter with hand cut house chips, lemon and tartare sauce	25.50
BBQ JUMBO PRAWNS Whole Jumbo Pawns grilled with a trio of sauces & garden salad	49
WHOLE TASMANIAN CRAYFISH Served grilled with a light lemon butter and chive sauce (on the side), hand cut house chips and a salad	90

Tasmanian Cheese Platter

The rolling green grasslands of Tasmania contribute to the nation's finest dairy produce. Below is a selection of national champions.

Serves 2 - Your choice of 3 of the following:	23
TASMANIAN HERITAGE SIGNATURE BRIE	CLOTH WRAPPED CHEDDAR
ASHGROVE WILD WASABI CHEESE	WHITE PEARL CAMEMBERT
TASMANIAN HERITAGE DEEP BLUE	

Tiger Cubs' Menu

Lil' tigers' choice of one of the following. Comes with chips or salad and a drink. All 14.50
FISH, RIBS, CHICKEN SCHNITZEL or CHEF'S PASTA

TASMAN'S 6 COURSE

TASTE OF TASMANIA \$65
With the option to match with Tasmanian wines for an additional \$40 (*please book in advance*)

Sides

	Per Serve	Breads	Per Serve
Bowl of hand cut house chips	5	Toasted bread with a trio of dips to share	8.50
Steamed vegetables with a lightly spiced dressing	6	Garlic Bread	3.50
Sauteed butternut mushrooms tossed with garlic & lemon	6	Bread rolls	2
Mashed potato with King Island double cream	5		