

## ANTIPASTO

lemon marinated mixed olives	9.5
creamy house labnah and dukkah	9.5
confit red peppers and garlic in oil	9.5
white anchovies with caperberries	9.5
charcuterie: prosciutto and cacciatore	16
flat bread tostades	7.5
house made sesame grissini	6.5
fresh bread with balsamic and evoo	7.5

## FOR THE TABLE

shoestring fries, chilli ginger chutney and aioli	10
green leaf salad with herbs, red onion and sweet lime drizzle	11
rosemary roasted kipfler potato	11
steamed greens, roast almonds and shaved parmesan	14

## SWEETS

chocolate truffles: house made half dozen 80% couverture chocolate	12
chocolate rum pot, mascarpone and salted caramel toffee crumbs	15
passionfruit fool: lemon yoghurt cream, berry compote and meringue	15
affogato: vanilla and chocolate icecream, espresso and hellyers tasmanian cream liqueur	15
the birlou: dark chocolate ice cream, mandarin sorbet and apple hazelnut liqueur	15
buttered coffee: 666 buttered vodka, double drip, vanilla and espresso, shaken hard	18

## TO START

the greek: salad with watermelon, chilli fetta, roast fennel seed and oregano sprinkle	16
crunchy spring calamari with wasabi aioli and fresh lime	17
slow cooked sweet and sour crispy pork belly with crunchy asian salad and pickled ginger	18
pepperoni pizza with red peppers caramelised onion, fetta and mozzarella	18
larb gai: shredded chicken, asian herbs, roast peanut and rice crumble with sweet lime	18
duck pancake: five spice citrus roast duck with cucumber, shallot and hoi sin	19
tasmanian scallops on the shell with lime and garlic butter	25

## TO FOLLOW

black lip mussels in spaghetti with chilli, white wine, garlic, herbs and sun dried tomato	28
sweet potato gnocchi with fig and gorgonzola cream and prosciutto crisps	28
lamb cutlets on buttered polenta with preserved lemon and coriander chermoula	34
double duck: crispy skin confit duck with rosemary duck risotto	35
400g slow roast rib on the bone with smashed kipflers, mushroom and porcini cream	39
fish of the day	35
daily specials as per your waiter	

**CHAMP PROUDLY SUPPORTS LOCAL PRODUCERS AND SUPPLIERS. WE LOVE THE LITTLE GUY.**

champ  
KITCHEN & BAR

**TUESDAY - SATURDAY**  
COFFEE | LICENSED | COOKING