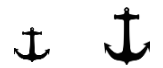


<b>BAKED VIENNA LOAF</b> CRUSTY FROM THE OVEN WITH GARLIC AIOLI		<b>6.9</b>
<b>OLIVE POT</b>		<b>9.9</b>
A MOTLEY CREW OF WARM & INVITING OLIVES STEEPED IN EXTRA VIRGIN OLIVE OIL WITH ZEST OF LEMON, GARLIC, CHILLI & SPRIGS OF ROSEMARY		
<b>DEPTH CHARGERS</b>		<b>15.9</b>
GUARANTEED TO KILL ALL YOUR SEAMEN! FRESH JALAPENO CHILLIES, SEEDED, FILLED WITH GARLIC & HERB CHEESE, CRISPY FRIED WITH A STICKY PLUM & BERRY DIPPING SAUCE – 3 PER SERVE		
<b>SPRING ROLLS</b>		<b>15.9</b>
SATAY PRAWN SPRING ROLLS WITH STICKY PLUM & BERRY DIPPING SAUCE – 3 PER SERVE		
<b>OYSTERS</b>		<b>25.9</b>
FRESHLY SHUCKED FROM THE WATERS OFF TASMANIA'S CHILLY PRISTINE SOUTHEAST COAST (PER HALF DOZEN IN THEIR BIRTHDAY SUITS)		
<b>TRADITIONALLY SERVED – WITH LEMON (GF)</b>		
<b>RIVER BOAT SMOKE STACK – HOT SMOKED OVER TEA TREE CHIPS (GF)</b>		
<b>DEVIL FIRED – WITH AGED TABASCO, SKIN ROASTED GARLIC &amp; CRACKED PEPPER INFUSED OLIVE OIL (GF)</b>		
<b>BATTLE OF CADIZ – GRILLED WITH VINE RIPENED TOMATOES, JALAPENOS, FRESHLY PICKED CORIANDER &amp; TASMANIAN CHEDDAR (GF)</b>		
<b>CRISPY BACON GRILLED – WITH AGED WORCESTERSHIRE SAUCE</b>		
<b>SESAME &amp; GINGER – SIMPLY SERVED WITH TOASTED SESAME &amp; GINGER DRESSING</b>		
<b>BLOODY MARY OYSTER SHOOTER</b>		<b>7.9</b>
SHOT GLASS OF TASMANIAN 666 VODKA, TOMATO JUICE & LEMON OVER FRESHLY SHUCKED OYSTER (PRICE PER SHOOTER)		
<b>SALADS</b>		
<b>GARDEN SIDE SALADS FROM THE HILLSIDE FARMS OF THE COAL RIVER VALLEY</b>		<b>SIDE SALAD</b>
<b>MIXED GREEN LEAVES TOSSED &amp; DRESSED (GF)</b>		<b>7.9</b>
<b>FRESH ROCKET</b> WITH WHITTLED PARMESAN & DRIZZLED WITH A SWEET BALSAMIC REDUCTION (GF)		<b>8.9</b>
<b>TASTE OF THE GREEK ISLANDS – MIXED GREEN LEAVES, FETA, KALAMATA OLIVES, VINE RIPENED CHERRY TOMATOES &amp; ROASTED RED CAPSICUM (GF)</b>		<b>8.9</b>
<b>ADMIRAL'S SAUCES</b>		<b>1.5</b>
GARLIC AIOLI	TARTARE	PLUM & BERRY SAUCE
JAP MAYO	TABASCO AIOLI	WASABI MAYO
STICKY GINGER	TOMATO RELISH	REAPER POWDER KEG CHILLI
CHILLI MAYO		



<b>FISH MARKET CHOWDER</b> A TRADITION SINCE WE OPENED IN 1979 ~ ADD SIDE STEAMED RICE FOR AN EXTRA \$4.9 ~ ADD BAKED VIENNA LOAF FOR AN EXTRA \$6.9	<b>16.9</b>	<b>29.9</b>
<b>HOTROCK SALMON</b> TASMANIAN SALMON WITH A WHISPER OF JAPAN, SEARED OVER VOLCANIC ROCK WITH WASABI, SOY & JAPANESE MAYO SERVED WITH STEAMED RICE	<b>19.9</b>	<b>35.9</b>
<b>INNKEEPER'S CRISPY CHICKEN FRY</b> FREE RANGE CHICKEN TENDERLOINS MARINATED IN THE ADMIRAL'S OWN HERB & SPICE BLEND, SOAKED IN BUTTERMILK, PANKO CRUMBED & FRIED WITH CHILLI MAYO  MAIN COURSE SERVE COMES WITH SEASONED FRIES & SALAD	<b>18.9</b>	<b>30.9</b>
<b>HOUSE SMOKED HUON SALMON SALAD</b> FRESH FROM THE GALLEY SMOKER SERVED CHILLED ON A HAMMOCK OF DRESSED ROCKET & WHITTLED PARMESAN SALAD (GF)	<b>19.9</b>	<b>34.9</b>
<b>FRIED SCALLOPS</b> TRADITIONALLY BREADCRUMB FRIED, ACCOMPANIED WITH TARTARE SAUCE & LEMON  MAIN COURSE SERVE COMES WITH SEASONED FRIES	<b>18.9</b>	<b>31.9</b>
<b>CHIPOTLE CALAMARI</b> CRISPY FRIED IN BREADCRUMBS & TOSSED WITH A SPICY DUST OF DRIED SMOKED JALAPENO SERVED WITH A DIPPING POT OF TABASCO AIOLI  MAIN COURSE SERVE COMES WITH SEASONED FRIES & SALAD	<b>17.9</b>	<b>29.9</b>
<b>SALT &amp; PEPPER SQUID</b> SZECHWAN SALT & PEPPER SQUID SERVED WITH WASABI MAYO & CHARGRILLED LEMON  MAIN COURSE SERVED OVER A ROCKET & ROASTED CAPSICUM SALAD	<b>17.9</b>	<b>30.9</b>
<b>BEER BATTERED PRAWN CUTLETS</b> CRISPY FRIED IN A TASMANIAN PALE ALE BATTER WITH SALAD, LEMON & TARTARE SAUCE  MAIN COURSE SERVE COMES WITH A MEDITERRANEAN SALAD	<b>21.9</b>	<b>34.9</b>
<b>TIGER PRAWNS</b> <b>200G</b> WHOLE CHILLED UNPEELED AUSTRALIAN TIGER PRAWNS WITH SIDE POT OF COCKTAIL SAUCE & LEMON (GF)  <b>300G</b> WHOLE CHILLED UNPEELED AUSTRALIAN TIGER PRAWNS SERVED WITH SEASONED FRIES, SALAD, SIDE POT OF COCKTAIL SAUCE & LEMON (GF)	<b>29.9</b>	<b>41.9</b>
<b>FISHMARKET SELECTION</b> WHATEVER ROCKS YOUR BOAT: ~ PLAIN GRILLED (GF) ~ BEER BATTER FRIED (EGG & DAIRY FREE) ~ BREADCRUMB FRIED ~ GRILLED WITH MOROCCAN SPICE (GF) ~ GRILLED WITH SZECHUAN PEPPER SPICE (GF)  SERVED WITH A SIDE SALAD TOGETHER WITH YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS: ~ STEAMED RICE ~ SEASONED FRIES ~ STEAMED NEW POTATOES	<b>SEE BOARD</b>	

<b>YACHTIE'S SEAFOOD MIXED GRILL</b>	<b>41.9</b>
<p>PAN-SEARED GARLIC MARINATED SKEWERS OF PRAWNS, SCALLOPS, SQUID &amp; WHITE MARKET FRESH FISH SERVED ON AN OVEN FIRED STONE TO FINISH COOKING AT THE TABLE WITH SEASONED FRIES, SIDE SALAD, TOMATO RELISH &amp; GARLIC AIOLI  ~ ADD AN EXTRA SKEWER OF YOUR CHOICE FOR \$9 (WITHOUT SOY = GF)</p>	
<b>SKILLET BAKED TASMANIAN SALMON STEAK</b>	<b>35.9</b>
<p>FILLETED &amp; WRAPPED WITH PROSCIUTTO, BAKED IN THE GALLEY OVEN WITH BABY POTATOES, WHOLE BLACK OLIVES, ANCHOVIES, CAPERS, ROASTED GARLIC &amp; AN ITALIAN INSPIRED TOMATO SAUCE (GF)</p>	
<b>THE ADMIRAL'S SALMON &amp; PRAWN RED CURRY</b>	<b>36.9</b>
<p>AUSTRALIAN TIGER PRAWNS &amp; FILLETED HUON SALMON WITH MARKET FRESH ASIAN VEGETABLES GENTLY SIMMERED IN A TOMATO &amp; COCONUT RED CURRY WITH RICE(GF)  ~ EXTRA RICE \$4.9</p>	
<b>SULTAN'S WOK</b>	<b>36.9</b>
<p>SCALLOPS &amp; PRAWNS TOSSED WITH MARKET FRESH ASIAN VEGETABLES IN A CASHEW NUT SATAY SAUCE, PARTNERED WITH STEAMED RICE (GF)</p>	
<b>PRAWN LINGUINE</b>	<b>33.9</b>
<p>A TASTE OF NORTH ITALY, AUSTRALIAN PRAWNS PAN TOSSED WITH LINGUINE, CHERRY TOMATOES, LOCAL OREGANO &amp; THYME, FRESH ROCKET &amp; CITRUS DRESSING  ~ VEGETARIAN PREFERENCE (V)</p>	
<b>VEGE STIRFRY</b>	<b>29.9</b>
<p>MARKET FRESH ASIAN VEGETABLES, WOK TOSSED WITH A SPLASH OF SOY &amp; SIDE OF STEAMED RICE</p>	
<b>CHARGRILLED EYE FILLET OF BEEF</b>	<b>23.9</b>
<p>CREATED FOR THE DRUNKEN ADMIRAL HIMSELF. 300G OF TASMANIA'S FINEST BEEF WITH A TIME HONOURED AGED RED WINE JUS, SERVED CLASSICALLY OVER SMASHED BUTTERED BABY POTATOES (GF)</p>	
<b>SYDNEY TO HOBART SEAFOOD PLATTER FOR TWO</b>	<b>42.9</b>
<p>HOT AT ONE END &amp; COLD AT THE OTHER! A VERITABLE FEAST SERVED WITH CHILLED AUSTRALIAN TIGER PRAWNS, FRESHLY SHUCKED OYSTERS, HOT SMOKED HUON SALMON, CHILLED MARINATED TASMANIAN OCTOPUS WITH A FISHWIFE'S FRY UP OF FRIED SCALLOPS, FRIED SQUID, FRIED FISH OF THE DAY &amp; BEER BATTERED PRAWN CUTLETS.</p> <p>SERVED WITH SEASONED FRIES, TARTARE SAUCE, COCKTAIL SAUCE &amp; FRESH LEMON WEDGES ON THE SIDE</p> <p>~ FOR EXTRA, PULL UP MORE CHAIRS &amp; ADD \$84.5 PER PERSON</p>	
<b>169</b>	