

WELCOME TO THE BUFF

Where good friendships are formed over great food and booze

If you have any questions just ask one of our friendly
staff members

Be sure to check out the specials board for our bistro specials



PLEASE ORDER AT THE BAR

MONDAY

Locals Night

**EVERY MONDAY NIGHT WE WANT
TO CELEBRATE THE LOCALS OF THE AREA**

**\$15 MEALS
SEE THE SPECIALS BOARD FOR MORE INFO
\$5 HOUSE WINES | HOUSE MIDDYS**

**LOOKING FOR YOUR
NEXT FUNCTION SPACE?**

FIND OUT HOW WE COULD HELP TODAY!



SENIOR MEALS

Two course meal with your choice of

18

ENTREES

SOUP OF THE DAY

MAINS

CHICKEN SCHNITZEL

Served with fries & choice of veg or slaw | vegetarian schnitzel available.

FISH & CHIPS

Served with fries & choice of veg or slaw

BUFF SALAD

Roasted red peppers, crumbled feta, sundried tomatoes, toasted pita & Spanish onion, maple & mustard dressing with choice of chicken or chickpea fritter

DESSERTS

STICKY DATE PUDDING

CHOCOLATE BROWNIE

BREAD

SOURDOUGH VIENNA	10
Garlic butter & salted butter	
CHEESY GARLIC SOURDOUGH	13
STONE BAKED PIZZA	13
Basil pesto & mozzarella	

STARTERS

SOUP OF THE DAY	7
Served with sourdough	
CROQUETTES	13
Vegetable & cheese, house made relish	
ARANCINI	14
Tomato & mozzarella arancini with tomato chutney	
L&P CALAMARI	15
Lemon pepper Tasmanian calamari, lemon & tartare	
CHICKEN WINGS	17
Fried with slaw & ranch dipping sauce	

PUB CLASSICS

All classics served with chips & salad

L&P CALAMARI 22

Lemon pepper Tasmanian calamari, lemon & tartare

CHICKEN WINGS 22

Slaw & ranch dipping sauce

CRUNCHY PRAWNS 29

Lemon & tartare

MARKET FISH MP

Roast potatoes, seasonal greens, hollandaise

BEER BATTERED FLAT HEAD 27

Lemon & tartare

TASMANIAN SCALLOPS 34

Crispy crumbed scallops with lemon & tartare

BUFF CLASSICS

THE BUFF SALAD 20

Roasted red peppers, crumbled feta, sundried tomatoes, toasted pita & Spanish onion with a maple & mustard dressing

ADD CHICKPEA FRITTERS 23

ADD CHICKEN 25

ADD LAMB 27

BANGERS & MASH 25

Creamy mash, onion, peas & gravy

CHICKEN KORMA 20

Basmati rice & flatbread

FETTUCCINE 29

Scallops, calamari, local fish in a creamy garlic white wine sauce

SCHNITZELS

Classic house panko crumbed schnitzel or parmigiana
All served with chips & salad or roast potatoes & veg

VEGETARIAN (MAKE IT A PARMY \$2) 20

BEEF OR CHICKEN 22

PARMIGIANA (BEEF OR CHICKEN) 24

House napolitana, mozzarella cheese & ham

MAC & CHEESE 24

Creamy macaroni & mozzarella cheese

HAWAIIAN 25

House napolitana, mozzarella cheese & pineapple

AUSSIE 25

Napolitana sauce, bacon, fried egg & mozzarella cheese

BBQ 25

House BBQ sauce, bacon & mozzarella cheese

BETWEEN THE BUNS

All served with chips

FRIED CHICKEN 22

Fried chicken, cheddar cheese & tangy slaw | Make it veg friendly
with not so chicken schnitzel

PULLED PORK 24

Slow cooked pulled pork, cheddar cheese, tangy slaw

LAMB SOUVLAKI 25

Lettuce, tomato, onion, cucumber & yogurt

SAUCE \$2

Gravy	Mushroom Gravy	Pepper Gravy	Red Wine Jus
Dianne	Tomato	Chipotle Aioli	Ranch

SLOW COOKED

BEEF & GUINNESS PIE 25

Pot pie with mash potato & house veggies

PORK SHOULDER 26

Seasonal roast veggies, mash & red wine jus

BEEF BRISKET 28

Chipotle slaw, hand cut steakhouse fries

LAMB SHOULDER 30

Creamy mash potato, onion & peas

500G PORK RIBS 32

Hand cut steakhouse fries & garden salad

FROM THE GRILL

Tasmanian pasture fed beef straight off the grill All served with chips & salad or creamy mash & veg

200g RUMP STEAK 28

280g PORTERHOUSE 35

400g RUMP STEAK 35

TOPPERS

PARMI 3

House napolitana & mozzarella cheese

COFFEE RUB 4

LEMON PEPPER CALAMARI 6

TASMANIAN SURF AND TURF 6

Creamy garlic sauce, Tasmania scallops & calamari

FRIED PRAWNS (3) 8

VEGETARIAN

MAC AND CHEESE 15

Creamy macaroni & mozzarella cheese

FETTUCINI 17

Roast capsicum & herb napolitana sauce,
kalamata olives & crumbed fetta

VEGETARIAN SCHNITZEL 20

Classic house panko crumbed schnitzel served with chips &
salad or roast potatoes & veg with choice of sauce

SCHNITZEL BURGER 20

Not so chicken schnitzel, tangy slaw & cheese

HALF SERVES

Feeling like a light meal, we have you covered

NOT SO CHICKEN SCHNITZEL & CHIPS 14

PLAIN SCHNITZEL & CHIPS 15

BANGERS & MASH 18

CRUNCHY PRAWNS & CHIPS, 22

FISH N CHIPS 20

TASMANIAN CRUMBED SCALLOPS & CHIPS 24

SIDES

RICE 4

PITA BREAD 4

CHIPS 5

GARDEN SALAD 5

MASH 5

SLAW 5

BUFF VEGGIES 7

DESSERTS

STICKY DATE PUDDING

10

Butterscotch sauce & vanilla ice cream

BROWNIE

12

Fudge sauce & ice cream

APPLE CRUMBLE

14

Custard & ice cream

SUPER SUNDAE

14

Big sundae for two

BUFF TASTER

16

Why not try a little of them all.

KIDS MEALS \$10

**SPAGHETTI, NAP
SAUCE & CHEESE**

**CHICKEN
SCHNITTY & CHIPS**

**CHICKEN
PARMI & CHIPS**

**CALAMARI &
CHIPS**

**BUFF FRIED CHICKEN
BITES & CHIPS**

MAC & CHEESE

BUBBLES

150ML BOTTLE

SQUEAK & BUBBLE SPARKLING NV SA	8	36
NINTH ISLAND NV TAS	9	40
JACOBS CREEK CHARD PINOT NV PICCOLO 200ML TAS		10
DE BORTOLI PROSECCO NV PICCOLO 200ML VIC		12
JANSZ PREMIUM CUVÉE NV TAS		54

ROSE

150ML 250ML BOTTLE

MUSSELROE BAY ROSE TAS	9	14	40
MILTON VINEYARD PINOT NOIR ROSE TAS			50
HOLM OAK SPARKLING ROSE NV TAS			52

WHITE

150ML 250ML BOT

180' SOUTH SAUV BLANC TAS	8	13	36
PEACOCK & BLOOM PINOT GRIS SA	8	13	36
ROCHECOMBE RIESLING TAS	8	13	36
BRANDS LAIRA BARRELMAN CHARDONNAY SA	9	14	40
LOST DROP SAUV BLANC TAS	10	15	44
MILTON VINEYARD PINOT GRIS TAS			50
TAMAR RIDGE SAUV BLANC TAS			50
GLAETZER DIXON UBERBLANC RIESLING TAS			50
KINVARRA ESTATE CHARDONNAY TAS			55
BROWNS BROTHERS MOSCATO PICCOLO 200ML VIC			12

RED WINE

	150ML	250ML	BOTTLE
TRIG POINT PINOT NOIR VIC	8	13	36
GRANT BURGE BENCHMARK MERLOT SA	8	13	36
BULL TEMPLAR CAB SAV SA	8	13	36
ST HALLET BLACK CLAY SHIRAZ SA	9	14	40
SHORELINE PINOT NOIR TAS	10	15	44
STONEY VINEYARD CAB SAUV TAS			50
WATERTON HALL SHIRAZ TAS			50
MOORILLA PRAXIS PINOT NOIR TAS			52

BEER TAPS

	10 oz	15 oz	20 oz	JUGS
XXXX GOLD	5.4	7.9	10.5	21
GREAT NORTHERN MID	5.4	7.9	10.5	21
CASCADE DRAUGHT	5.7	8.4	11	22
BOAGS ST GEORGE	5.7	8.4	11	22
CARLTON DRY	6	9	12	23
150 LASHES	7.5	10.5	14	26
HBC HARBOUR MASTER	6.5	9.5	12.5	25
WILLIE SMITHS CIDER	6.5	9.5	12.5	25

**JUMP UP TO THE BAR AND SEE WHAT CANS WE STOCK OR
ASK ONE OF OUR FRIENDLY STAFF MEMBERS**



**WHAT IS THE PROPER NAME FOR THE
GHOST OF A BUFFALO?**

A BOOFFALO.