



restaurant & bar

RIVERFRONT MOTEL

Soups

Soup of the Day [VEG] [GF - option available] 10.00

Served with thick sliced toasted artisan bread... to mop it all up!

Storm Bay Smoky Chowder 16.50

Huon Aquaculture hot-smoked salmon, deep sea white fish, Tassie scallops, Spring Bay mussels and locally grown potatoes. Toasted artisan bread.

Starters & Small Plates

Check out our sides too! Feel free to assemble a selection of our Sides, Starters & Small Plates to enjoy as your main meal.

Crusty Bread Loaf 7.00

Locally baked sourdough with your choice of fresh herb or roasted garlic butter.

Spicy Wings 13.50

Spicy, crispy, fried chicken wings served with blue cheese dipping sauce.

Baked Stuffed Mushrooms [VEG] 13.50

Huon Valley honey-brown mushrooms, garlic, fresh herbs & fetta.

Tempura Vegetables [VEG] [GF] 13.50

Seasonal varieties served with Kewpie mayo, Tasmanian Shima wasabi and tempura sauce.

Pork Spring Rolls 12.00

Tasty, house-made and served with a chilli-plum dipping sauce.

Tasmanian Oysters - Plate of 6

Natural - Served with fresh lemon and Mures cocktail sauce on the side [GF] 16.50

Kilpatrick - Grilled with bacon and our special Worcestershire sauce. 18.50

Sides [when ordered as a starter] 5.00

Sides are free when ordered with many of our main meals, see over the page.

Three Cheese & Bacon Mac

Super Crunch Potato Fries

Garlic & Chive Kennebec Mash [GF]

Garden Salad, Pepperberry Vinaigrette [GF]

Slaw with Citrus & Apple [GF]

Seasonal Vegetable Medley [GF]

Burgers

River Burger 18.50

Homemade grass fed beef patty, melted cheese, bacon, beetroot, rocket, tomato, caramelised onion relish and mayonnaise. Served with super crunch potato fries.

Hawaiian Hickory BBQ Chicken Burger 18.50

Flame grilled chicken breast, melted cheese, bacon, grilled pineapple, rocket, tomato, hickory BBQ sauce and mayonnaise. Served with super crunch potato fries.

Veggie Burger [VEG] 18.50

A house made curry-lentil patty, rocket, tomato, Spanish onion and tzatziki. Served with super crunch potato fries.

Please see over the page for our full selection of main meals...



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Flame Grilled

Jacks 'n' Spice Porterhouse 32.00

Rubbed with our smoky, house-ground, mild spice blend and a dash of Jack Daniel's. Slow roasted and finished on our flame grill. Recommended with garlic butter. Cooked from medium to well-done. Grain fed. 350 grams.

Super Rump 35.00

A coarser cut, yet full of flavour. Tasmanian grass fed. 450 grams.

Stockman's Grill 35.00

175 grams of our Jacks 'n' Spice Porterhouse, Worcestershire and cracked pepper sausage, lamb loin chop, crispy bacon and grilled onions.

Eye Fillet Mignon 39.50

Supremely tender and lean fillet wrapped with bacon. Tasmanian grass fed. 250 grams.

The Main Event

Yearling Beef or Chicken Breast Schnitzel 21.50

Breast Schnitzel

Hand crumbed schnitzel, fried until golden, topped with your choice of our House Sauces.

Parmigiana 24.00

Our yearling beef or chicken breast schnitzel topped with a rich Napoli sauce and melted cheese.

Our Famous Outback 26.50

One of our schnitzels topped with grilled bacon, Spanish onion, special BBQ sauce and melted cheese.

Crispy Beer Battered Fish 26.50

Wild caught & locally sourced deep sea fish fillets in a light batter, flash fried, served with locally made Mures tartare sauce.

Classic Rissoles [GF- option available] 19.50

The home style favourite! Lean yearling beef mince blended with fresh herbs, vegetables and spices. Grilled and topped with caramelised onion gravy.

Jamaican Jerk Salmon [GF] 28.00

Crispy skin grilled Atlantic Salmon, farmed locally by Huon Aquaculture. Served with mango salsa and a honey-lime dressed sweet potato and black bean salad.

Char Grilled Pork Steak [GF- option available] 26.50

300g pork loin steak served with pumpkin & sage mash, seasonal greens, crispy crackle, apple sauce and rich traditional gravy.

Slow Cooked Lamb & Roasted Vegetable Salad 26.50

[GF] [VEG -option available; \$22.50]

A warm salad tossed with fresh baby spinach, rocket, pine nuts, quinoa, fetta and pomegranate vinaigrette and natural yoghurt.

House Sauces [FREE with your grill choice]

Honey Brown Mushroom

Peppercorn & Brandy

Roasted Garlic Butter [GF]

Traditional Gravy [GFO]

Seared Scallops, garlic & fresh herb butter - Add \$9.00

Two Sides FREE! [with your main or grill choice; excludes meals below the line at the bottom of the page]

Three Cheese & Bacon Mac
Garlic & Chive Kennebec Mash [GF]
Super Crunch Potato Fries

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Garden Salad with Pepperberry
Vinaigrette [GF]

Slaw with Citrus & Apple [GF]

Seasonal Vegetable Medley [GF]