



## 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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## RIVERFRONT MOTEL

### 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

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

#### Eye Fillet Mignon

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

### The Main Event

#### Yearling Beef or Chicken 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

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]

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

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#### Jamaican Jerk Salmon [GF]

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]

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

[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

35.00

39.50

#### 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]

26.50

19.50

28.00

26.50

26.50