

Favourites Evening Menu

Available to Groups of 35–60 Guests

Starter

Crusty Bread Loaf	7.00
Locally baked sourdough with your choice of fresh herb or roasted garlic butter.	
Storm Bay Smoky Chowder	16.50
Huon Aquaculture hot-smoked salmon, deep sea white fish, Tassie scallops, Spring Bay mussels and locally grown potatoes. Served with toasted artisan bread.	
Ironbark Pumpkin Soup [VEG] [GF]	9.00
Made with our Port Arthur Farm grown, heirloom variety 'Ironbark' pumpkins. Creamy, delicious and served with thick sliced, toasted artisan bread.	
Sticky Chicken [GF]	12.50
Flash fried bites of sweet and tangy deliciousness!	
Crispy Calamari [GF]	12.50
Served with chilli-lime aioli.	
Baked Stuffed Mushrooms [VEG]	12.50
Huon Valley honey-brown mushrooms, garlic, fresh herbs and fetta.	
Tasmanian Oysters - Plate of 6 <i>(Subject to seasonal availability)</i>	
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

Main

Crispy Calamari Salad [GF]	19.50
Seasoned, flash fried calamari served on a sweet soy and lime dressed salad. Served with chili-lime aioli on the side.	
Slow Cooked Lamb & Roasted Vegetable Salad [GF]	26.50
[VEG -option available; \$22.50] A warm salad tossed with fresh baby spinach, rocket, pine nuts, quinoa, fetta and pomegranate vinaigrette with natural yoghurt on the side.	
Yearling Porterhouse Steak. New York Strip, 400 grams.	34.00
Cooked to medium and served with duck fat roast potatoes, citrus slaw and your choice of creamy mushroom or peppercorn and brandy sauce!	
River Burger	18.50
Homemade lean beef patty, melted cheese, bacon, beetroot, rocket, tomato, caramelised onion relish and aioli. Served with super crunch potato chips.	
Chicken Parmigiana	24.00
Chicken breast schnitzel topped with a rich Napoli sauce and melted cheese. Served with super crunch potato chips and garden salad.	
Our Famous Outback	26.50
Yearling Beef schnitzel topped with grilled bacon, Spanish onion, special BBQ sauce and melted cheese. Served with chips and garden salad.	
Char Grilled Pork Steak [GF- option available]	26.50
300 gram pork loin steak served on pumpkin and sage mash with seasonal greens, crispy crackle, apple sauce and rich traditional gravy.	
Classic Rissoles [GF- option available]	19.50
House-made and served with garlic and chive mash, our vegetable medley and 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.	
Crispy Beer Battered Market Fish	26.50
Wild caught, locally sourced deep sea fish fillets in a light batter. Two pieces, flash fried and served with locally made Mures tartare sauce, chips and garden salad.	

Dessert

White Chocolate and Raspberry Cheesecake	8.50
Raspberry coulis & fresh whipped cream.	
Warm Chocolate Brownie	8.50
Served with warm mixed berry compote and Valhalla vanilla bean ice cream.	
Hot Sticky Date Pudding	8.50
Topped with hot butterscotch sauce and served with Valhalla vanilla bean ice cream.	