

Seniors Lunch & Favourites Menu

Available to Groups of 35–60 Guests

Starter

	Seniors Serve	Full Serve
Crusty Bread Loaf Locally baked sourdough with fresh herb or roasted garlic butter.		7.00
Storm Bay Smoky Chowder Huon Aquaculture hot-smoked salmon, deep sea white fish, Tassie scallops, Spring Bay mussels and locally grown potatoes. Served with toasted artisan bread.		16.50
Ironbark Pumpkin Soup [VEG] [GF] Made with our Port Arthur Farm grown, 'Ironbark' pumpkins. Creamy, delicious and served with thick sliced toasted artisan bread.	5.00	9.00

Main

	Seniors Serve	Full Serve
Crispy Calamari Salad [GF] Seasoned, flash fried calamari served on a sweet soy and lime dressed salad. Served with chili-lime aioli on the side.		19.50
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 with natural yoghurt.		26.50
Yearling Porterhouse Steak. Light Cut, 200 grams. Cooked to medium and served with duck fat roast potatoes, citrus slaw and your choice of creamy mushroom or peppercorn and brandy sauce!		24.00
River Burger Homemade lean beef patty, melted cheese, bacon, beetroot, rocket, tomato, caramelised onion relish and aioli. Served with chips.		18.50
Chicken Parmigiana Chicken breast schnitzel topped with a rich Napoli sauce and melted cheese. Served with super crunch potato chips and garden salad.	14.00	24.00
Roast Pork & Crackling [GF- option available] Served with duck fat roast potatoes, seasonal vegetables, apple sauce and traditional gravy.	14.00	19.50
Classic Rissoles [GF- option available] House-made and served with garlic and chive mash, our vegetable medley and caramelised onion gravy.	14.00	19.50
Jamaican Jerk Salmon [GF] Crispy skin grilled Atlantic Salmon by Huon Aquaculture. Mango salsa and a honey-lime dressed sweet potato and black bean salad.		28.00
Crispy Beer Battered Market Fish Wild caught, locally sourced deep sea fish fillets in a light batter. Served with locally made Mures tartare sauce, chips and garden salad.	14.00	26.50
Farmhouse Frittata [GF] Our own farm grown pumpkins and potatoes with baby spinach and fetta. Served with pepperberry vinaigrette dressed garden salad.		14.00
Premaydena Farm Lamb and Rosemary Pot Pie Served with pepperberry vinaigrette dressed garden salad.		15.00
BRT Bacon, rocket, tomato, onion relish and aioli on fresh toasted bread. Served with super crunch potato chips.		15.00

Little Sweet Treat

Warm Chocolate Brownie Served with warm mixed berry compote and Valhalla vanilla bean ice cream.		5.00
Hot Sticky Date Pudding Topped with hot butterscotch sauce and served with Valhalla vanilla bean ice cream.		5.00
Berry Pavlova Mixed berry compote and fresh whipped cream.		5.00