

Lunch Menu

Soups & Starters

Crusty Bread Loaf 8.00

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

Storm Bay Smoky Chowder 17.50

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] 10.00

Made with our Port Arthur Farm grown, heirloom variety 'Ironbark' pumpkins.

Creamy, delicious and served with thick sliced, toasted artisan bread.

Main

Crispy Calamari Salad [GF] 22.50

Seasoned, flash fried calamari served on a sweet soy and lime dressed salad.

Served with chili-lime aioli on the side.

Yearling Porterhouse [GF- option available]

Big or small, this cut balances tenderness and texture with an outer rind to ensure a juicy steak!

Served with duck fat & sea salt potatoes and our vegetable medley. Topped with your choice of house sauce.

New York Strip. 400 grams. 34.00

Light Cut. 200 grams. 24.00

Yearling Beef or Chicken Breast Schnitzel 22.50

Hand crumbed schnitzel, fried until golden, topped with your choice of house sauce.

Served with super crunch potato chips and garden salad with pepperberry vinaigrette.

Parmigiana 24.50

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

Served with super crunch potato chips and garden salad with pepperberry vinaigrette.

Our Famous Outback 26.50

Yearling beef or chicken schnitzel topped with grilled bacon, Spanish onion,

special BBQ sauce and melted cheese. Served with super crunch potato chips and garden salad with pepperberry vinaigrette.

Impression Bay Farm Lamb POA

Raised on the green pastures of the Tasman Peninsula. Our lamb special changes weekly.

Classic Rissoles [GF- option available] 21.50

A home-style favourite! Grilled, served pink and juicy, topped with caramelised onion gravy.

Served with duck fat & sea salt potatoes and our seasonal vegetable medley.

Seniors Half Serve 16.50

Crackling Roast Pork [GF- option available] 21.50

Served with duck fat & sea salt potatoes, our seasonal vegetable medley gravy, apple sauce and crackle.

Seniors Half Serve 16.50

Crispy Beer Battered Market Fish 27.00

Wild caught, locally sourced deep sea fish fillets in a light batter. Served with locally made Mures tartare sauce, lemon, super crunch potato chips and garden salad with pepperberry vinaigrette,

Seniors Half Serve 19.50

Burgers

River Burger	19.50
Homemade lean beef patty, melted cheese, bacon, beetroot, rocket, tomato, caramelised onion relish and aioli. Served with super crunch potato chips.	
Hawaiian Hickory BBQ Chicken Burger	19.50
Crumbed chicken breast, melted cheese, bacon, grilled pineapple, rocket, tomato, hickory BBQ sauce and aioli. Served with super crunch potato chips.	
Veggie Burger [VEG]	19.50
A house made curry-lentil patty, rocket, tomato, Spanish onion and tzatziki. Served with super crunch potato chips.	

SAUCES

Complimentary with your plain schnitzel or grill choice

Additional sauces \$2.50 each

Honey Brown Mushroom

Peppercorn & Brandy

Roasted Garlic Butter [GF]

Traditional Gravy [GFO]

Tassie Scallops (6) in garlic cream sauce (add \$9.00)

Dessert

Hot Sticky Date Pudding	10.50
Topped with hot butterscotch sauce and served with Valhalla vanilla bean ice cream.	
White Chocolate & Raspberry Cheesecake	10.50
Served with fresh whipped cream.	
Hot Apple Strudel	10.50
Just like grandma made. Served with Valhalla vanilla bean ice cream.	
Mini Traditional Pavlova [GF]	6.00
Topped with mixed berry compote and served with fresh whipped cream.	
Affogato	9.50
Locally roasted Oomph Espresso served with Valhalla vanilla bean ice cream.	
With your choice of liqueur: Cointreau, Kahlua, Baileys, Amaretto, Frangelico, Brandy Jameson Irish Whiskey or Sailor Jerry Caribbean Rum.	add 5.00

Coffee

Oomph! Espresso	from 4.00
Organic SereneTEA Varieties	4.00
<i>Earl grey, English breakfast, peppermint, camomile, spiced chai.</i>	
Chai Latte, Hot Chocolate, Mocha	4.00
Liqueur Coffees	10.50
<i>Cointreau, Kahlua, Baileys, Amaretto, Frangelico, Brandy, Jameson Irish Whiskey or Sailor Jerry Caribbean Rum.</i>	
Espresso Martini	12.50
Double shot Oomph espresso shaken with Vodka, Kahlua and crème de cacao.	