

# Evening Menu

## Soups & Starters

<b>Crusty Bread Loaf</b>	8.00
Locally baked sourdough with your choice of fresh herb or roasted garlic butter.	
<b>Storm Bay Smoky Chowder</b>	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.	
<b>Ironbark Pumpkin Soup [VEG] [GF]</b>	10.00
Made with our Port Arthur Farm grown, heirloom variety 'Ironbark' pumpkins. Creamy, delicious and served with thick sliced, toasted artisan bread.	
<b>Sticky Chicken [GF]</b>	12.50
Flash fried bites of sweet and tangy deliciousness!	
<b>Crispy Calamari [GF]</b>	12.50
Served with chilli-lime aioli.	

## Salads & Burgers

<b>Slow Cooked Lamb &amp; Roasted Vegetable Salad [GF]</b>	26.50
[VEG -option available; \$22.50] A warm salad tossed with fresh baby spinach, rocket, pine nuts, quinoa, fetta and pomegranate with natural yoghurt on the side.	
<b>Crispy Calamari Salad [GF]</b>	22.50
Seasoned, flash fried calamari served on a sweet soy and lime dressed salad. Served with chili-lime aioli on the side.	
<b>River Burger</b>	19.50
Homemade lean beef patty, melted cheese, bacon, beetroot, rocket, tomato, caramelised onion relish and aioli. Served with super crunch potato chips.	
<b>Hawaiian Hickory BBQ Chicken Burger</b>	19.50
Crumbed chicken breast, melted cheese, bacon, grilled pineapple, rocket, tomato, hickory BBQ sauce and aioli. Served with super crunch potato chips.	
<b>Veggie Burger [VEG]</b>	19.50
A house made curry-lentil patty, rocket, tomato, Spanish onion and tzatziki. Served with super crunch potato chips.	

## Flame Grilled

<b>Scotch Fillet</b>	36.00
Juicy and tender, with an eye of fat for flavour! 300 grams. Topped with your choice of House Sauce and two sides.	
<b>Eye Fillet Mignon</b>	39.50
Supremely tender and lean fillet wrapped with bacon. Recommended with our Honey Brown Mushroom sauce! 250 grams. Topped with your choice of House Sauce and two sides.	
<b>Super Rump</b>	29.00
A coarser cut, full of flavour. 450 grams. Topped with your choice of House Sauce and two sides.	
<b>Yearling Porterhouse</b>	
Big or small, this cut balances tenderness and texture with an outer rind to ensure a juicy steak! Topped with your choice of House Sauce and two sides.	
<b>New York Strip. 400 grams.</b>	34.00
<b>Light Cut. 200 grams.</b>	24.00
<b>Stockman's Grill</b>	35.00
200 gram Porterhouse, Worcestershire and cracked pepper sausage, lamb loin chop, crispy bacon and grilled onions. Topped with your choice of House Sauce and two sides.	

## The Main Event

<b>Yearling Beef or Chicken Breast Schnitzel</b>	22.50
Hand crumbed schnitzel, fried until golden, topped with your choice of house sauce & two sides	
<b>Parmigiana</b>	24.50
Yearling beef or chicken breast schnitzel topped with a rich Napoli sauce and melted cheese. Served with your choice of two sides.	
<b>Our Famous Outback</b>	26.50
Yearling beef or chicken schnitzel topped with grilled bacon, Spanish onion, special BBQ sauce and melted cheese. Served with your choice of two sides.	
<b>Classic Rissoles</b> [GF- option available]	21.50
A home-style favourite! Grilled, served pink and juicy, topped with caramelised onion gravy. Served with your choice of two sides.	
<b>Crackling Roast Pork</b>	21.50
Served with duck fat & sea salt potatoes, seasonal vegetables, gravy, apple sauce and crackle.	
<b>Pan Seared Atlantic Salmon</b>	27.00
Grilled Atlantic Salmon, farmed locally by Huon Aquaculture. Served with duck fat & sea salt potatoes, sautéed cherry tomatoes and seasonal greens with a lemon and dill hollandaise.	
<b>Crispy Beer Battered Market Fish</b>	27.00
Wild caught, locally sourced deep sea fish fillets in a light batter. Two pieces, flash fried and served with locally made Mures tartare sauce and your choice of two sides.	

## SIDES

*Two sides complimentary with specified meals  
Additional sides \$5.00 each*

Duck Fat & Sea Salt Potatoes  
Seasonal Vegetable Medley [GF]  
Super Crunch Potato Chips  
Garlic & Chive Kennebec Mash [GF]  
Three Cheese & Bacon Macaroni  
Slaw with Citrus, Apple, Pinenuts [GF]  
Garden Salad with Pepperberry Vinaigrette [GF]

## SAUCES

*Complimentary with your 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  
sauce add \$9.00

## Dessert

<b>Valhalla Sorbet Assortment</b>	10.50
Locally made lemon, mango and raspberry sorbet.	
<b>Warm Chocolate Brownie</b>	10.50
Served with warm mixed berry compote and Valhalla vanilla bean ice cream.	
<b>Hot Sticky Date Pudding</b>	10.50
Topped with hot butterscotch sauce and served with Valhalla vanilla bean ice cream.	
<b>White Chocolate &amp; Raspberry Cheesecake</b>	10.50
Served with fresh whipped cream.	
<b>Hot Apple Strudel</b>	10.50
Just like grandma made. Served with Valhalla vanilla bean ice cream.	
<b>Affogato</b>	9.50
Locally roasted Oomph Espresso served with Valhalla vanilla bean ice cream.	
<b>With your choice of liqueur:</b> Cointreau, Kahlua, Baileys, Amaretto, Frangelico, Brandy Jameson Irish Whiskey or Sailor Jerry Caribbean Rum.	add 5.00