

Evening 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 Tasmanian 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.	

Salads & Burgers

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 with natural yoghurt on the side.	
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.	
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.	

Flame Grilled

Scotch Fillet	39.50
Juicy and tender, with an eye of fat for flavour! 300 grams. Topped with your choice of House Sauce and two sides.	
Eye Fillet Mignon	42.00
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.	
Super Rump	33.00
A coarser cut, full of flavour. 450 grams. Topped with your choice of House Sauce and two sides.	
Yearling Porterhouse	
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.	
New York Strip. 400 grams.	38.00
Light Cut. 200 grams.	25.00
Stockman's Grill	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

Yearling Beef or Chicken Breast Schnitzel	22.50
Hand crumbed schnitzel, fried until golden, topped with your choice of house sauce & two sides	
Parmigiana	24.50
Yearling beef or chicken breast schnitzel topped with a rich Napoli sauce and melted cheese. Served with your choice of two sides.	
Our Famous Outback	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.	
Classic Rissoles [GF- option available]	23.50
A home-style favourite! Grilled, served pink and juicy, topped with caramelised onion gravy. Served with your choice of two sides.	
Crackling Roast Pork	23.50
Served with duck fat & sea salt potatoes, seasonal vegetables, gravy, apple sauce and crackle.	
Pan Seared Atlantic Salmon	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.	
Crispy Beer Battered Market Fish	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

Valhalla Sorbet Assortment	10.50
Locally made lemon, mango and raspberry sorbet.	
Warm Chocolate Brownie	10.50
Served with warm mixed berry compote and Valhalla vanilla bean ice cream.	
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.	
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