

# Favourites Evening Menu

Available to groups of up to 35 guests

## 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 Tasmanian 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.  |       |

## Main

|   |       |
|---|-------|
| <b>Yearling Porterhouse [GF- option available]</b>  |       |
| 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. |       |
| <b>New York Strip. 400 grams.</b>   | 38.00 |
| <b>Light Cut. 200 grams.</b>  | 25.00 |
| <b>Yearling Beef or Chicken Breast Schnitzel</b>  | 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.                                      |       |
| <b>Parmigiana</b>   | 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.                             |       |
| <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 super crunch potato chips and garden salad with pepperberry vinaigrette.        |       |
| <b>Classic Rissoles [GF- option available]</b>  | 23.50 |
| 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.                                      |       |
| <b>Crackling Roast Pork [GF- option available]</b>  | 23.50 |
| Served with duck fat & sea salt potatoes, our seasonal vegetable medley, gravy, apple sauce and crackle.  |       |
| <b>Crispy Beer Battered Market Fish</b>   | 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.           |       |
| <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.                         |       |

## 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.

## Salads

**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, feta 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.

## 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

**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 **add 5.00**