

# Evening Menu

## Soups & Starters

<b>Crusty Bread Loaf</b>	<b>8.00</b>
Locally baked sourdough with your choice of fresh herb or roasted garlic butter.	
<b>Storm Bay Smoky Chowder</b>	<b>17.50</b>
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</b> [VEG- option available] [GF - option available]	<b>10.00</b>
Made with Tasmanian farm grown, heirloom variety 'Ironbark' pumpkins. Finished with cream and crispy bacon. Served with thick sliced, toasted artisan bread.	
<b>Sticky Chicken</b> [GF]	<b>12.50</b>
Korean inspired, flash fried bites of sweet and tangy deliciousness!	
<b>Crispy Calamari</b> [GF]	<b>12.50</b>
Lightly seasoned. Served with chilli-lime aioli.	

## Salads & Burgers

<b>Slow Cooked Lamb &amp; Roasted Vegetable Salad</b> [GF]	<b>26.50</b>
[VEG- option available; \$22.50] [VEGAN- option available; \$20.50]	
A warm salad tossed with fresh baby spinach, rocket, pine nuts, quinoa, fetta and pomegranate vinaigrette with natural yoghurt on the side.	
<b>Crispy Calamari Salad</b> [GF]	<b>22.50</b>
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>	<b>19.50</b>
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>	<b>19.50</b>
Crumbed chicken breast, melted cheese, bacon, grilled pineapple, rocket, tomato, hickory BBQ sauce and aioli. Served with super crunch potato chips.	
<b>Veggie Burger</b> [VEG]	<b>19.50</b>
A house made curry-lentil patty, rocket, tomato, Spanish onion and tzatziki. Served with super crunch potato chips.	

## Flame Grilled

<b>Scotch Fillet</b> [GF - option available]	<b>39.50</b>
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> [GF - option available]	<b>42.00</b>
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> [GF - option available]	<b>33.00</b>
A coarser cut, full of flavour. 450 grams. Topped with your choice of House Sauce and two sides.	
<b>Yearling Porterhouse</b> [GF - option available]	
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>	<b>38.00</b>
<b>Light Cut. 200 grams.</b>	<b>25.00</b>
<b>Stockman's Grill</b> [GF - option available]	<b>35.00</b>
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]	23.50
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> [GF - option available]	23.50
Served with duck fat & sea salt potatoes, seasonal vegetables, gravy, apple sauce and crackle.	
<b>Pan Seared Atlantic Salmon</b> [GF - option available]	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 [GF - option available]  
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 plain schnitzel  
or grill choice. Additional sauces \$2.50 each*

Honey Brown Mushroom  
Peppercorn & Brandy  
Roasted Garlic Butter [GF]  
Traditional Gravy [GF - option available]  
Seeded Mustard or Hot English Mustard [GF]  
Tassie Scallops (6) in garlic cream sauce [add \$9.00]

## Dessert

<b>Valhalla Sorbet Assortment</b> [GF] [VEGAN - option available]	10.50
Locally made lemon, mango and raspberry sorbet served with a meringue crunch.	
<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