

STARTERS

Cob Loaf \$15.00

Filled with warm cream cheese, bacon, mozzarella, onion, corn & chives.

Potato Skins (4) (GF) \$15.00

Crispy potato skins, topped with Kilpatrick sauce, bacon & mozzarella cheese then baked. Finished with sour cream.

Crusty Bread Loaf \$8.50

Locally baked sourdough with herb or roasted garlic butter.

Storm Bay Smoky Chowder \$18.50

Huon Aquaculture hot-smoked salmon, deep sea white fish, Tassie scallops, Spring Bay mussels & potatoes. Served with toasted bread.

Sticky Chicken (GF) \$13.50

Korean inspired, flash fried bites of sweet & tangy deliciousness.

Salt & Pepper Calamari (GF, DF) \$14.50

Flash fried crispy calamari, served with chilli-lime aioli.

Salt & Pepper Tofu (VE, GF) \$13.50

Flash fried crispy tofu, served with vegan lemon-parsley mayonnaise.

BURGERS

All burgers are served with chips & aioli.

Riv's Beef Burger \$21.00

House made beef patty, melted cheese, bacon, beetroot, rocket, tomato, caramelised onion relish & aioli.

Hawaiian Hickory BBQ Chicken Burger \$21.00

House crumbed chicken breast, melted cheese, bacon, grilled pineapple, rocket, tomato, hickory BBQ sauce & aioli.

The Shroom Burger (VE) \$21.00

Crispy house crumbed mushrooms, beetroot, bean shoots, rocket, tomato, caramelised onion relish & vegan lemon-parsley mayonnaise. Served with extra lemon-parsley mayonnaise.

SALADS

Moroccan Chicken Salad (GF, VO, DFO) \$24.00

Spiced grilled chicken breast, quinoa, chickpeas, feta, dried cranberries, crunchy almonds, rocket, carrot & a honey mustard dressing.

Slow Cooked Lamb & Roasted Vegetable Salad (GF, VO, VEO, DFO) \$26.50

Our own farm-raised Suffolk lamb from the Tasman Peninsula. Tossed with baby spinach, rocket, pine nuts, quinoa, feta, pomegranate vinaigrette & natural yoghurt on the side.

Crispy Calamari Salad (GF, DF) \$24.50

Flash fried calamari, served on a sweet soy & lime dressed salad. Served with chilli-lime aioli on the side.

FLAME GRILLED STEAKS

All steaks are served with your choice of two sides & sauce

Super Rump 450 grams (GFO, DFO) \$35.00

A coarser cut, yet full of flavour.

Eye Fillet Mignon 250 grams (GFO, DFO) \$42.00

A tender & lean fillet wrapped with bacon.

Scotch Fillet 300 grams (GFO, DFO) \$39.50

Juicy and tender, with an eye of fat for flavour!

MAINS

½ Kilo Bourbon BBQ Glazed Pork Ribs (GFO) \$36.00

Slow cooked pork spare ribs served with chips & slaw with citrus, apple & pine nuts.

Red Wine Braised Beef Cheek \$34.00

Slow cooked rich beef cheek served with seeded mustard mash & seasonal greens.

Parmigiana \$25.50

Yearling beef or chicken breast house crumbed schnitzel, topped with a rich Napoli sauce & melted cheese. Served with your choice of two sides.

Yearling Beef or Chicken Schnitzel \$23.50

House crumbed schnitzel topped with your choice of sauce & two sides.

Crispy Beer Battered Market Fish \$27.00

Locally caught. Flash fried, served with locally made Mures tartare sauce, lemon, chips & garden salad.

Riv's Famous Outback \$26.50

Yearling beef or chicken breast house crumbed schnitzel topped with grilled bacon, Spanish onion, special BBQ sauce & melted cheese. Served with your choice of two sides.

Roast Pork & Crackling (GFO) \$24.50

Served with duck fat potatoes, seasonal vegetables, house gravy & apple sauce.

Classic Rissoles (GFO) \$24.50

Topped with caramelised onion. Served with duck fat potatoes, seasonal vegetables & house gravy.

SIDES \$6.00 each

Chips, Duck Fat Potatoes (**GFO, DFO**), Seasonal Vegetables (**GF, DFO**), Garlic & Chive Mash (**GF**), Slaw with Citrus, Apple & Pine Nuts (**GF**), Garden Salad with Pepperberry Vinaigrette (**GF, DF**).

SAUCES \$3.00 each

Diane, Honey Brown Mushroom, Peppercorn & Brandy, Roasted Garlic Butter (**GF**), House Gravy (**GFO**).



SWEETS

Eton Mess (GF) \$12.00

Meringues, raspberry macaron, whipped cream, mango sorbet & freeze dried fruit.

Hot Sticky Date Pudding \$12.00

Topped with hot butterscotch sauce & Valhalla vanilla bean ice cream.

Hot Apple Strudel \$12.00

Just like grandma made. Served with Valhalla vanilla bean ice cream.

Warm Chocolate Fudge Brownie \$12.00

Served with chocolate fudge sauce, crushed honeycomb & Valhalla vanilla bean ice cream.

New York Cheesecake \$12.00

Served with tangy lemon curd, candied lemon, white chocolate shards & whipped cream.

Affogato \$10.00

Locally roasted Oomph Espresso served with Valhalla vanilla ice cream. Liqueur choices (Add \$5.00): Amaretto, Frangelico, Brandy, Kahlua, Baileys, Cointreau and Jameson.

LUNCH SPECIALS

THURSDAY \$18

BURGER & POT OF BEER OR SOFT DRINK

Beef, Chicken or Shroom burger, served with chips & aioli.

FRIDAY \$18

CHICKEN PARMIGIANA & POT OF BEER OR SOFT DRINK

Served with chips & garden salad.

SATURDAY + SUNDAY \$18

RUMP STEAK

250g Rump Steak, served with chips, garden salad & house gravy.

V = Vegetarian

VO = Vegetarian Option

VE = Vegan

VEO = Vegan Option

GF = Gluten Free

GFO = Gluten Free Option

DF = Dairy Free

DFO = Dairy Free Option