

## 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**