

# LUNCH MENU



## STARTERS

### Loaded Cob Loaf 16.0

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

### Potato Skins (GF) 16.0

Baked with Kilpatrick sauce, bacon & mozzarella cheese, topped with sour cream.

### Crusty Bread Loaf 11.0

Locally baked sourdough with roasted garlic butter.

### Storm Bay Smoky Chowder 22.5

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

### Sticky Chicken (GF) 16.0

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

### Salt & Pepper Calamari (GF, DF) 16.0

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

### Crispy Mushrooms (VE, GF) 14.0

House crumbed mushrooms with vegan lemon-parsley mayonnaise.

## BURGERS

*All burgers are served with chips & aioli.*

### River Burger 25.0

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

### Hawaiian Hickory BBQ Chicken Burger 25.0

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

### The Shroom Burger (VE) 25.0

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

## SALADS

### Moroccan Chicken Salad (GF, VO, DFO) 26.5

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

### Crispy Calamari Salad (GF, DF) 28.0

Flash-fried calamari, sweet soy & lime salad with chili-lime aioli on the side.

## MAINS

### Classic Parm 28.5

Yearling beef or chicken breast house crumbed schnitzel, topped with Napoli sauce & melted cheese. Served with chips & garden salad.

### Eggplant Parm (V, VEO) 27.5

House crumbed, topped with Napoli sauce & melted cheese. Served with chips & garden salad.

### Yearling Beef or Chicken Schnitzel 26.5

House crumbed, topped with your choice of sauce. Served with chips & garden salad.

### Our Famous Outback 29.5

Yearling beef or chicken breast house crumbed schnitzel topped with bacon, Spanish onion, special BBQ sauce & melted cheese. Served with chips & garden salad.

### Baked Parmesan Crusted Market Fish (contains nuts) 29.5

Served with lemon & white wine sauce, sweet potato mash & buttered broccolini.

### Crispy Beer Battered Market Fish 29.0

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

### Seniors Serve 21.5

### Roast Pork & Crackling (GFO) 28.5

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

### Seniors Serve 21.0

### Classic Rissoles (GFO) 28.5

Topped with caramelised onion. Served with garlic & chive mash, seasonal vegetables & house gravy.

### Seniors Serve 21.0

### Scotch Fillet 300g (GFO, DFO) 42.0

A juicy & tender flame grilled steak. Served with duck fat potatoes, seasonal vegetables & your choice of sauce.

## SWEETS

### Eton Mess (GF) 12.5

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

### Sticky Date Pudding 12.5

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

### Apple Strudel 12.5

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

### Chocolate Fudge Brownie 12.5

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

### New York Cheesecake 12.5

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

### Affogato 10.0

Locally roasted Oomph Espresso & Valhalla vanilla bean ice cream.

Add \$6.00: Amaretto, Frangelico, Brandy, Kahlua, Baileys, Cointreau or Jameson.

## SIDES & SAUCES

### Sides 9.0

Chips

Duck Fat Potatoes (GF, DF)

Garlic & Chive Mash (GF)

Slaw with Citrus, Apple & Pine Nuts (GF)

Seasonal Vegetables (GF, DFO)

Garden Salad (GF, DF)

### Sauces 4.0

Creamy Mushroom

Peppercorn & Brandy

Diane

Roasted Garlic Butter (GF)

House Gravy (GFO)

Please order drinks at the bar

V Vegetarian

VE Vegan

GF Gluten Free

DF Dairy Free

O Option

Please inform a member of our team if you have allergies or intolerances. Whilst we do our best to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free.

## LUNCH SPECIALS

### Thursday

#### \$20 Burger & Pot

Beef, Chicken or Shroom burger with chips, aioli & pot of Cascade Draught, Great Northern or soft drink.

### Friday

#### \$20 Parm 1 & Pot

Chicken or eggplant parmi with chips, salad & pot of Cascade Draught, Great Northern or soft drink.

### Saturday & Sunday

#### \$25 Rump Steak & Pot

250g Rump Steak with chips, salad, house gravy & pot of Cascade Draught, Great Northern or soft drink.