

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.

Slow Cooked Lamb & Roasted Vegetable Salad (GF, VO, VEO, DFO) 28.0

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

Crispy Calamari Salad (GF, DF) 27.5

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

  @riverfronthobart

FLAME GRILLED STEAKS

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

Rump 450g (GFO, DFO) 39.5

A coarser cut, yet full of flavour.

Eye Fillet Mignon 250g (GFO, DFO) 48.0

A tender & lean fillet wrapped with bacon.

Scotch Fillet 300g (GFO, DFO) 42.0

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

MAINS

½ Kilo Bourbon BBQ Glazed Pork Ribs (GFO) 38.0

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

Red Wine Braised Beef Cheek 36.5

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

Baked Parmesan Crusted Market Fish (contains nuts) 29.5

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

Classic Parmigiana 28.5

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

Eggplant Parmigiana (V, VEO) 27.5

House crumbed, topped with Napoli sauce & melted cheese. Served with your choice of two sides.

Yearling Beef or Chicken Schnitzel 26.5

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

Our Famous Outback 29.5

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

Crispy Beer Battered Market Fish 29.0

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

Roast Pork & Crackling (GFO) 28.5

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

Classic Rissoles (GFO) 28.5

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

Riverfront
motel

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 Parmigiana & Pot

Chicken or eggplant parmigiana 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.