

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** 10.5
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) 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 Parmi** 28.5
Yearling beef or chicken breast house crumbed schnitzel, topped with Napoli sauce & melted cheese. Served with chips & garden salad.
- Eggplant Parmi** (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** 6.5
Chips (large +2.5)
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	Friday	Saturday & Sunday
\$20 Burger & Pot	\$20 Parmi & Pot	\$25 Rump Steak & Pot
Beef, Chicken or Shroom burger with chips, aioli & pot of Cascade Draught, Great Northern or soft drink.	Chicken or eggplant parmi with chips, salad & pot of Cascade Draught, Great Northern or soft drink.	250g Rump Steak with chips, salad, house gravy & pot of Cascade Draught, Great Northern or soft drink.