

starters

Loaded Cob Loaf 16.0

Cream cheese, bacon, mozzarella, onion, corn & chives

Potato Skins 16.0

Kilpatrick sauce, bacon, mozzarella & sour cream **gf**

Crusty Bread Loaf 10.5

Locally baked sourdough & garlic butter

Storm Bay Smoky Chowder 22.5

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

Sticky Chicken 16.0

Korean inspired, fried bites of sweet & tangy deliciousness **gf**

Salt & Pepper Calamari 16.0

Flash fried, with chilli-lime aioli **gf, df**

Crispy Mushrooms 14.0

House crumbed with vegan lemon-parsley mayonnaise **ve**

salads

Moroccan Chicken Salad 26.5

Grilled chicken, quinoa, chickpeas, feta, dried cranberries, almonds, rocket, carrot & honey mustard dressing **gf, vo, dfo**

Lamb & Roasted Veggie Salad 28.0

Our own farm-raised Suffolk lamb from the Tasman Peninsula, slow-cooked. With spinach, rocket, pine nuts, quinoa, feta, pomegranate vinaigrette & natural yoghurt **gf, vo, veo, dfo**

Crispy Calamari Salad 27.5

Sweet soy & lime salad with chilli-lime aioli on the side **gf, df**

burgers

All burgers are served with chips & aioli

River Burger 25.0

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

Hawaiian Hickory BBQ Chicken Burger 25.0

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

The Shroom Burger 25.0

House crumbed mushrooms, beetroot, bean shoots, rocket, tomato, caramelised onion & vegan lemon-parsley mayo **ve**

sauc

Creamy Mushroom

Peppercorn & Brandy **df**

Diane

Roasted Garlic Butter **gf**

House Gravy **gfo**

sides

Chips (large +2.5)

Duck Fat Potatoes **gf, df**

Creamy Mash **gf**

House Slaw **gf**

Seasonal Veggies **gf, dfo**

Garden Salad **gf, df**

v vegetarian **ve** vegan **gf** gluten free **df** dairy free **o** option

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

Riverfront
motel

mains

½ Kilo Bourbon BBQ Glazed Pork Ribs 38.0

Slow-cooked, with chips & house slaw **gfo**

Red Wine Braised Beef Cheek 36.5

Slow-cooked, with seeded mustard mash & seasonal greens

Baked Parmesan Crusted Market Fish 29.5

With lemon & white wine sauce, sweet potato mash & broccolini (contains nuts)

Classic Parmi 28.5

Beef, chicken or plant-based schnitzel (**v, veo**), Napoli sauce & cheese. Your choice of two sides

Beef or Chicken Schnitzel 26.5

Your choice of sauce & two sides

Our Famous Outback 29.5

Beef or chicken schnitzel, bacon, Spanish onion, special BBQ sauce & cheese. Your choice of two sides

Crispy Beer Battered Market Fish 29.0

Locally made Mures tartare, lemon, chips & garden salad

Roast Pork & Crackling 28.5

Duck fat potatoes, seasonal veggies, gravy & apple sauce **gfo**

Classic Rissoles 28.5

Topped with caramelised onion & house gravy. Served with creamy mash & seasonal veggies **gfo**

flame grilled steaks

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

Rump 450g 39.5

A coarser cut, full of flavour **gfo, dfo**

Eye Fillet Mignon 250g 48.0

A tender & lean fillet wrapped with bacon **gfo, dfo**

Scotch Fillet 300g 42.0

Juicy and tender, with an eye of fat for flavour **gfo, dfo**

pizzas

Garlic & Cheese 17.0

Garlic, herbs & cheese **v**

Classic Margherita 19.0

Napoli sauce & mozzarella **v**

Pepperoni 23.0

Napoli sauce, pepperoni & cheese

Island Time 24.0

Napoli sauce, ham, pineapple & cheese

BBQ Chook 27.0

Hickory BBQ Sauce, chicken, bacon, onion, pineapple & cheese

Italiano 24.0

Napoli sauce, ham, pepperoni, olives, capsicum & cheese

Meatlovers 28.0

Hickory BBQ sauce, ham, pepperoni, chicken, bacon & cheese

12" Bases, no half/half
gluten free base +4.0

*gf bases are cooked on the same surface as wheat bases and will come into contact with some gluten.