starters

Loaded Cob Loaf 18
Cream cheese, bacon, mozzarella, onion, corn & chives

Potato Skins 18
Kilpatrick sauce, bacon, mozzarella & sour cream **gf**

Crusty Bread Loaf 13
Locally baked sourdough & garlic butter

Storm Bay Smoky Chowder 25
Huon Aquaculture hot-smoked salmon, deep sea white fish, Tassie scallops, Spring Bay mussels, potatoes & bread **(m)**

Sticky Chicken 19
Korean-inspired, fried bites of sweet & tangy deliciousness **gf**

Salt & Pepper Calamari 19
Flash-fried, with chilli-lime aioli **gf, df (i)**

Crispy Mushrooms 17
House crumbed with vegan lemon-parsley mayonnaise **ve**

salads

Moroccan Chicken Salad 27
Grilled chicken, quinoa, chickpeas, feta, dried cranberries, almonds, rocket, carrot & honey mustard dressing **gf, vo, dfo**

Lamb & Roasted Veggie Salad 29
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 28
Sweet soy & lime salad, chilli-lime aioli on the side **gf, df (i)**

burgers

All burgers are served with chips & aioli

River Burger 27
House-made beef patty, cheese, smoky bacon, beetroot, rocket, tomato, caramelised onion relish & aioli

Hawaiian Hickory BBQ Chicken Burger 27
House-crumbed chicken breast, cheese, smoky bacon, grilled pineapple, rocket, tomato, hickory BBQ sauce & aioli

The Shroom Burger 26
House crumbed mushrooms, beetroot, bean shoots, rocket, tomato, caramelised onion & vegan lemon-parsley mayo **ve**

sauces 4

Creamy Mushroom
Peppercorn & Brandy **df**
Diane
Roasted Garlic Butter **gf**
House Gravy **gfo**

sides 8

Chips (large +4)
Duck Fat Potatoes **gf, df**
Creamy Mash **gf**
House Slaw w/ pine nuts **gf**
Seasonal Veggies **gf, dfo**
Garden Salad **gf, df**

v vegetarian **ve** vegan **gf** gluten free **df** dairy free **o** option
a Australian **i** imported **m** mixed
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
Slow-cooked, with chips & house slaw **gfo**

Red Wine Braised Beef Cheek 38
Slow-cooked, with seeded mustard mash & seasonal greens

Baked Parmesan Crusted Market Fish 34
With lemon & white wine sauce, sweet potato mash & broccolini *contains nuts* **(m)**

Classic Parmi 30
Beef, chicken or plant-based schnitzel (**v, veo**), Napoli sauce & cheese. Your choice of two sides

Beef or Chicken Schnitzel 28
Your choice of sauce & two sides

Our Famous Outback 32
Beef or chicken schnitzel, bacon, Spanish onion, special BBQ sauce & cheese. Your choice of two sides

Crispy Beer Battered Market Fish 29
Locally made Mures tartare, lemon, chips & garden salad **(m)**

Roast Pork & Crackling 29
Duck fat potatoes, seasonal veggies, gravy & apple sauce **gfo**

Classic Rissoles 30
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 42
A coarser cut, full of flavour **gfo, dfo**

Eye Fillet Mignon 250g 48
A tender & lean fillet wrapped with bacon **gfo, dfo**

Scotch Fillet 300g 44
Juicy & tender, with an eye of fat for flavour **gfo, dfo**

pizzas

Garlic & Cheese 18
Garlic, herbs & cheese **v**

Classic Margherita 21
Napoli sauce & mozzarella **v**

Pepperoni 24
Napoli sauce, pepperoni & cheese

Island Time 24
Napoli sauce, ham, pineapple & cheese

BBQ Chook 27
Hickory BBQ sauce, chicken, bacon, onion, pineapple & cheese

Italiano 24
Napoli sauce, ham, pepperoni, olives, capsicum & cheese

Meatlovers 28
Hickory BBQ sauce, ham, pepperoni, chicken, bacon & cheese

12" bases, no half/half
gluten free base +4
*gf bases are cooked on the same surface as wheat bases and will come into contact with some gluten.

DRINKS

happy hour
4:30pm- 5:30pm
daily

BEER

on tap

	Pot	Schn	Pint
Great Northern Super Crisp	7	9	12
Cascade Draught	7	9	12

interstate & imported

Balter XPA	10
Carlton Dry	9.5
Corona	10
Carlton Draught	9.5
Pure Blonde (Low Carb.)	9.5
Victoria Bitter	9.5
XXXX Gold (Mid Strength)	9.5
Guinness	12.5

tasmanian

James Boags Draught	9.5
James Boags Premium Lager	9.5
James Boags XXX Ale	10
Cascade Premium Light	9
Cascade Draught	10
Cascade Export Stout	10
Cascade Lager	10
Cascade Pale Ale	10
Little Rivers Dark Lager	12
Little Rivers Dorset Lager	12
Moo Brew Pale Ale	12.5
Moo Brew Pilsner	12.5

ciders & ginger beer

Mercury Draught	10
Franks Raspberry & Pear Cider	13
Somersby Apple *or* Pear Cider	9.5
Spreyton Apple Cider	12
Spreyton Alcoholic Ginger Beer	12

non alcoholic

Great Northern Zero Alcohol Beer	7
Willie Smith's Non Alcoholic Cider	9
The Good Apple Sparkling Apple	7
Bundaberg Ginger Beer	6
Orange *or* Apple Juice	4.5

rtds

Canadian Club & Dry	12.5
Jim Beam & Cola	12.5
Bundaberg Rum & Cola	12.5
Jack Daniel's & Cola	13
Raspberry Vodka Cruiser	12.5

soft drinks

Coke, Coke No Sugar, Sprite, Lift, Raspberry	5
Sarsparilla	5
Ginger Ale	5
Tonic Water	5
Lemon Lime & Bitters	5

cocktails

Cosmopolitan 19
Vodka Citron, Cointreau, Cranberry Juice, Lime Juice, Sugar Syrup

French Martini 19
Vodka, Chambord, Pineapple Juice, Sugar Syrup

Espresso Martini 20
Vodka, Espresso Shot, Kahlua Coffee, Sugar Syrup

Margarita 19
Tequila, Cointreau, Lime Juice, Sugar Syrup

Moscow Mule (Regular, Irish or Kentucky) 20
Vodka, Jameson or Wild Turkey, Muddled Fresh Lime, Ginger Beer

Long Island Iced Tea 22
Vodka, Tequila, White Rum, Gin, Triple Sec, Coke

Our waitstaff will do their best if you have an alternative cocktail request

wines

white by the glass

Dal Zotto Prosecco (250ml can) *King Valley*	Vic	14
Brown Brothers Vintage Moscato *King Valley*	Vic	13
Tatachilla Moscato *McLaren Vale*	SA	9
Ride On Sauvignon Blanc *Marlborough*	NZ	10
Frenchmans Cap Sauvignon Blanc *East Coast*	Tas	12
Eddystone Point Riesling *East Coast*	Tas	14
Hesketh 'Lost Weekend' Chardonnay *Adelaide Hills*	SA	10
Frenchmans Cap Pinot Gris *East Coast*	Tas	12
Norfolk Bay Rosé *Tasman Peninsula*	Tas	14

white wine

Moscato & Aromatic Whites

Tatachilla *McLaren Vale*	SA	34
Head Wines 'The Contrarian' Viognier *Barossa Valley*	SA	80

Sauvignon Blanc

Ride On *Marlborough*	NZ	40
Houghton Semillion *Margaret River*	WA	49
Frenchmans Cap *East Coast*	Tas	60

Riesling

Derwent Estate *Granton*	Tas	75
Eddystone Point *East Coast*	Tas	68

Chardonnay

Hesketh Lost Weekend *Adelaide Hills*	SA	40
Strelley Farm Estate *Coal River*	Tas	65

White Pinot Noir

Airlie Bank White Pinot Noir *Yarra Valley*	Vic	60

Pinot Grigio / Gris

Frenchmans Cap Pinot Grigio *East Coast*	Tas	60
Clemens Hill Pinot Gris *Coal River Valley*	Tas	65

Rosé

Norfolk Bay Rosé *Tasman Peninsula*	Tas	65

Bubbles

Mojo Prosecco *Barossa Valley*	SA	42
House of Arras NV Premium Cuvée	Tas	75
House of Arras NV Premium Cuvée Rosé	Tas	75
Thalia NV Brut Rosé	Tas	80
Moët & Chandon Brut Imperial Champagne NV *Champagne*	France	120

red by the glass

Storm Bay Cabernet Merlot *Coal River Valley*	Tas	14
Hesketh 'Midday Somewhere' Shiraz *Adelaide Hills*	SA	10
Tatachilla Shiraz Cabernet *McLaren Vale*	SA	9
Clemens Hill Pinot Noir *Coal River Valley*	Tas	14
Hesketh 'Twist of Fate' Cab Sauv *Limestone Coast*	SA	10

red wine

Merlot & Blends

Grant Burge Merlot *Barossa Valley*	SA	40
Storm Bay Merlot Cabernet *Coal River Valley*	Tas	65

Shiraz/ Syrah

Tatachilla Shiraz Cabernet *McLaren Vale*	SA	35
Hesketh 'Midday Somewhere' Shiraz *Limestone*	SA	42
Mojo Shiraz *Barossa Valley*	SA	44
Norfolk Bay Syrah Shiraz *Tasman Peninsula*	Tas	65
Henschke Five Shillings Shiraz *Barossa Valley*	SA	70
Purple Hands Mataro Grenache Shiraz *Barossa-Valley*	SA	55

Pinot Noir

Frenchmans Cap *East Coast*	Tas	58
Clemens Hill *Coal River*	Tas	70
Strelley Farm Estate *Coal River*	Tas	70
Devils Corner *East Coast*	Tas	62

Cabernet Sauvignon & Blends

Hesketh 'Twist of Fate' Cab Sauv *Limestone*	SA	40
Frogmore Creek Cab Sauv Merlot *Coal River*	Tas	75
Moorilla Muse *Tamar Valley*	Tas	90

Alternative Varietals

Head Heart & Home Dry Red *Barossa Valley*	SA	45
Airlie Bank Garden Red *Yarra Valley*	VIC	46
Dal Zotta Sangiovese *King Valley*	VIC	68
S.C. Pannell 'Dead End' Tempranillo *McLaren Vale*	SA	70

please order drinks at the bar

dessert

Eton Mess 15
Meringues, raspberry macaron, whipped cream, mango sorbet & freeze-dried fruit **gf**

Sticky Date Pudding 16
Topped with hot butterscotch sauce & Valhalla vanilla bean ice cream

Apple Strudel 16
Just like grandma made! Served with Valhalla vanilla bean ice cream

Chocolate Fudge Brownie 16
Served with fudge sauce, crushed honeycomb & Valhalla vanilla bean ice cream

House-Made Cheesecake 16
One of our specialties, check with our team for today's flavour

Affogato 13
Locally roasted Oomph Espresso & Valhalla vanilla bean ice cream

Add 6.0 Amaretto, Frangelico, Brandy, Kahlua, Baileys, Cointreau or Jameson

kids menu

The following meals include a free small soft drink or juice and an ice cream sundae with a choice of chocolate, strawberry or caramel topping.

Tropical Pizza 16
A whole pizza to yourself! Topped with ham, cheese & pineapple.

Bangers & Mash 16
Our beef sausage on mashed potato. Served with greens & gravy (gluten free option available).

Pig Out! 16
Roast pork served with vegetables, gravy, crackle & apple sauce.

Mini Parmi 16
Crumbed chicken schnitzel with Napoli sauce & melted cheese. Served with chips.

Chicken Little 16
Crumbed chicken schnitzel, served with chips & sauce (gravy, mushroom or pepper).

Captain Blue Beard's Catch (m) 16
Battered fish of the day & chips with a wedge of lemon and tartare sauce.