

# MENU

## STARTERS

### SEEDED SOURDOUGH VEG \$10

SERVED WITH WHIPPED BUTTER WITH BALSAMIC AND GARLIC OLIVE OIL

### SALT AND PEPPER SQUID GF \$24

CRISPY SQUID DUSTED WITH TASMANIAN SEA SALT AND CRACKED BLACK PEPPER & HOUSE MADE LEMON AIOLI

### WILD SHROOM BRUSCHETTA VEG \$22

LOCAL WILD MUSHROOMS, SAUTÉED WITH GARLIC AND THYME, SERVED ON TOASTED SOURDOUGH WITH TRUFFLE OIL

### WARM BEETROOT SALAD VEG, GF \$25

ROASTED TASMANIAN BEETROOT, WALNUTS, GOATS CHEESE, MIXED GREEN LEAVES AND HONEY MUSTARD DRESSING

### TASMANIAN SEAFOOD CHOWDER \$25

CREAMY CHOWDER BRIMMING WITH TAS CAUGHT SCALLOPS, MUSSELS AND WHITE FISH, AND A WARM SOURDOUGH ROLL

### CAESAR SALAD GFO \$21

BABY COS LETTUCE, CRISPY BACON, PARMESAN, CROUTONS, EGG AND TOSSED WITH A CREAMY CAESAR DRESSING

ADD CHICKEN \$7  
ADD SALMON \$8

ASK US ABOUT OUR KIDS MENU AND SPECIALS BOARD

## DESSERTS

### STICKY DATE PUDDING \$18

WARM AND RICH, SERVED WITH BUTTERSCHOTCH SAUCE AND VANILLA BEAN ICE CREAM

### APPLE & BERRY CRUMBLE \$18

TASMANIAN GROWN APPLES, BERRIES, TOPPED WITH A GOLDEN CRUMBLE AND SERVED WITH DOUBLE CREAM

### LEMON MYRTLE CHEESECAKE \$18

A ZESTY TASMANIAN TWIST ON A CLASSIC, SERVED WITH A BERRY COULIS

## MAINS

### BEER BATTERED FISH & CHIPS \$30

TASMANIAN BLUE GRENADIER FISH IN A LIGHT BEER BATTER, FRIES, HOME MADE TARTARE SAUCE AND GARDEN SALAD

### WEST COAST SALMON GF \$35

PAN SEARED TASMANIAN SALMON SERVED WITH ROASTED BABY POTATOES, WILTED SPINACH AND A LEMON BUTTER SAUCE

### SLOW BRAISED LAMB SHANKS GF \$36

LOCALLY SOURCED LAMB, SLOW COOKED IN A ROSEMARY AND RED WINE SAUCE, SERVED ON A BED OF CREAMY MASHED POTATO AND SEASONAL GREENS

### CHICKEN PARMIGIANA \$32

CRISPY CRUMBED CHICKEN BREAST TOPPED WITH NAPOLI SAUCE, SMOKED HAM, AND MELTED MOZZARELLA WITH FRIES AND SLAW

### CHEF'S PASTA OF THE DAY \$35

CHEF'S PASTA DISH OF THE DAY USING FRESH TASMANIAN PRODUCE.

### STICKY BBQ PORK RIBS \$37

TENDER PORK RIBS COATED IN A SMOKEY BBQ SAUCE, SERVED WITH SLAW AND SWEET POTATO FRIES

### SRI LANKAN STYLE CURRY GF, DF \$35

ICONIC DERWENT BRIDGE CLASSIC, OUR SRI LANKAN STYLE CURRY COMES WITH RICE, ROTI AND MANGO CHUTNEY

### TAS SCOTCH FILLET STEAK GF \$45

TASMANIAN GRASS FED SCOTCH GRILLED TO YOUR LIKING, SERVED WITH FRIES AND SALAD, AND A CHOICE OF SAUCE

CREAMY MUSHROOM | PEPPERCORN | GARLIC BUTTER

## SIDES

### BEER BATTERED FRIES GF \$10

WITH AIOLI

### SWEET POTATO FRIES GF \$10

WITH SOUR CREAM AND SWEET CHILLI SAUCE

### STEAMED SEASONAL GREENS GF \$10

WITH OLIVE OIL AND LEMON

### GARDEN SALAD GF, DF \$8

WITH HONEY MUSTARD DRESSING

LUNCH 12NOON - 2:30PM | DINNER 5:30PM - 8:30PM PUBLIC HOLIDAY SURCHARGE OF 15%

VG VEGETARIAN | DF DAIRY FREE | GF GLUTEN FREE | GFO GLUTEN FREE OPTION

DERWENT BRIDGE  
HOTEL