

Starters

Garlic bread	9
Cheesy garlic Bread	10
Roasted button mushrooms (V)	10
Stuffed w Persian fetta, topped w a garlic, lemon and thyme butter	
Chorizo, Mozzarella and potato croquettes	12
W a flame grilled pepper aioli	
Chicken Dumplings (DF)	14
House made w a tomato chilli, cashew & soy sauce	
Citrus, cracked pepper & oregano Calamari	LG 13
Tossed w a julienne salad w a pickled chilli vinaigrette	
Walnut crumbed Brie	14
Served w cranberry glaze	
Pork Bites	14
Sticky pork belly bites w coconut rice and crispy skin	

Allergies: Low Gluten Meals as marked. Whilst every care is taken to provide for intolerances and allergies, our kitchen is not a gluten or Allergan free environment.

Childrens

\$10.00	
Tempura nuggets w chips	
Battered fish w chips	
Pasta with bolognaise sauce	
Mini sundae w your choice of topping, 100's & 1000's, and a poco wafer.	6

The Classics

Chicken Schnitzel	23
House crumbed w chips and garden salad	
Chicken Parmigiana	25
Served w chips and garden salad.	
Flathead Tails	22
Fresh dill and lemon zest crumbed, served w garden salad and chips	
Great Southern Pinnacle Porterhouse Steak (lg)	34
Served w your choice of two sides and sauce	

Please note: As our chefs have prepared each dish with sides and condiments to be complimentary, we politely advise that we are unable to make any changes or substitutions to dishes, other that the schnitzel, parmigiana, fish and chips and plain steaks.

The Pans

House Made pumpkin gnocchi (V)	22
tossed w broad beans, pecorino and a preserved lemon cream sauce	
House Made Linguini	28
W prawns, scallops, mussels and calamari in a fresh herb, chilli and garlic olive oil	

Sides \$7.00

Chips
Steamed Veg
Garden Salad
Crispy Chat Potatoes

Sauces \$2.00

Mushroom
Pepper
Gravy
Red Wine Jus

Something New

Dukkah crusted lamb rump	30
W trio of potatoes, grilled asparagus, chickpea puree and a garlic mint yoghurt	
Chicken breast	28
Filled w bocconcini and baby spinach, wrapped in bacon served w grilled corn, spanish onion, wild rocket and a fresh avocado and herb smash	
Veal Schnitzel	26
Pistachio, parsley and parmesan crumbed, served w sweet potato wedges, greek salad and a white wine cream sauce	
Crispy skinned duck breast	30
Atop a raddichio and flaked almond salad dressed w an orange vinaigrette	
Sous Vide Lamb ribs (lg)	28
Served w a cauliflower & potato smash, parmesan and rocket salad and rosemary honey glaze	
Great southern pinnacle scotch fillet	36
W crispy smashed potato, broccolini, dutch carrots and café de paris butter	
Great Southern Pinnacle and Prawns (lg)	40
Great southern pinnacle porterhouse steak served w roasted sweet potato mash, steamed greens and topped w king prawns and garlic cream sauce	
Barkers creek pork cutlet (lg)	30
W mixed roasted vegetables and an apple and sage chutney	
Grilled barramundi fillet (lg)	28
Served atop kipfler potatoes, snow peas, collapsed cherry tomatoes and a basil and spinach puree. Topped w a lemon and dill butter.	

Dessert

Blood orange and white chocolate pannacotta (lg)	12
Served w cardamom infused caramel sauce and blueberries	
Dark chocolate and mint cheesecake	14
Topped w peppermint crisps and whipped cream	
Maple mousse (lg)	12
Served w poached figs and an almond crumb	
Trio of housemade truffles	16
W a selection of seasonal fruits	
Banana Split	14
Classic vanilla icecream with strawberry coulis wedged w fresh banana, crushed nuts and wafers. Topped w maraschino cherries	
Affogatto	9
Hot espresso shot served w vanilla ice cream	
Mini Cheese board	12
Duo of cheeses, seasonal dried and fresh fruit, nuts and water crackers	

A local vision that continues local tradition.

The vision for Huon hill was born out of a love for the area. We're proud to be recognised as an award winning venue that rivals Australia's best.

Delivering the area a world class venue w a warm traditional, local feel

STRICTLY 12 & Under