

Starters

Garlic bread 9
Cheesy garlic Bread 10

Karaage Chicken E 13 M 26 lg df
Lightly dusted chicken bites served with an Asian salad

Sticky Honey Bourbon pork Ribs 14 gf df
Served w fresh lime wedges

Pan seared scallops 15 lg
w cauliflower puree, prosciutto crisps and shiso cress

House made chicken dumplings 14
W a tomato chilli and cashew dipping sauce

Vegetable Tart 14
roasted pumpkin ,fresh herbs, pinenut and goats cheese
served with dressed rocket leaves v

Barbequed baby octopus and mango salad 14 lg df
W a chilli and lime dressing

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

STRICTLY 12 & Under
\$12.00

Tempura nuggets w chips
Battered fish w chips
Pasta with bolognaise sauce
Calamari w chips lg
All accompanied by an Ice-cream Sundae

The Classics

Chicken Schnitzel 23
w chips and garden salad

Chicken Parmigiana 25
Served w chips and garden salad.

Battered Whiting Fillets 24
Lightly battered and served w chips, garden salad and tartare

Scotch Fillet Steak (LG) 35
Great Southern Pinnacle served w your choice of two sides and sauce

Salt and Szechuan pepper squid 25
W an avocado and baby cos salad

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

Chicken and exotic mushroom risotto 24
W parmesan cheese and fresh baby tarragon

Penne Pasta 26
w king prawns, cherry tomatoes in a basil, rocket and pesto cream sauce

Sides \$7.00
Chips
Steamed Veg
Garden Salad
Roast Potatoes

Sauces \$2.00
Creamy Mushroom
Thyme Jus
Gravy
Red Wine Jus

Something New

Bacon wrapped eye fillet mignon 40
W roasted desiree potato, chunky tomato salsa, rocket salad and thyme jus

Scotch Fillet Steak 36
W garlic roasted potatoes, waldorf salad and a eschalot butter

Grilled King Snapper Fillet 28
Served atop of snow peas and a tomato, basil and citrus cous cous and beetroot pesto

Grilled Chicken Breast 28
Topped with prawns & hollandaise sauce, served with a light salad and roasted kipfler potatoes

Panko Crumbed lamb Cutlets 33
Served w loaded mash, broccolini and garlic sauce

Lemon and Oregano Veal Fillet 26
Finished w a sauvignon cream reduction and served w seasonal greens and polenta wedges

Peking Duck 31
Served w crepes, seasonal salad and hoisin sauce

Pork tenderloin 29
W dauphinoise potatoes, apple slaw and a French mustard cream sauce

Char grilled Kangaroo Fillet 27
W baby carrot puree, pan fried mushrooms, green peas, pickled onion and hollandaise sauce

Dessert

Tropical Semi-freddo 13 lg
W fresh mango, lychee, passionfruit , macadamia , toasted coconut crumb and a lime and ginger jelly

Japanese Cheesecake 14
W compressed lime and juniper berry infused apple and whipped cream

White Chocolate and Grand Marnier mousse 13 lg
Served w a blackberry compote

Triple Chocolate 13
chocolate icecream, warmed waffles, chocolate fudge, toasted hazelnuts and chocolate chards

Huon Pav 13
meringue w fresh cream and mixed berries, tempered chocolate and passionfruit coulis

Tiramisu 13
traditional w a Tuscan chocolate spoon, fresh raspberries and mint

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