

Starters

Garlic bread 9
Cheesy garlic Bread 10

House made prawn and lime spring rolls 15
Served w a sambal mayonnaise

Spanish spinach croquettes 13 v
W a romesco dipping sauce

Sticky Asian Pork belly Bites LG 15
W coconut rice and crispy skin

House made chicken dumplings 15
W a tomato chilli, sesame seed and cashew dipping sauce

Mexican pulled beef tacos 14
Smokey beef, lime guacamole, corn salsa, fresh tomato in a warm tortilla

Salt & pepper calamari LG E14 M25
Served w a garlic and lemon mayo and a rocket and cherry tomato salad

Sweet potato and almond fritters lg,V by request 13
W garlic tahini, red radish leaves, toasted almonds and chorizo crumb

The Classics

Chicken Schnitzel 24
w chips and garden salad

Chicken Parmigiana 26
Served w chips and garden salad.

Battered Flathead Fillets 25
Lightly battered and served w chips, garden salad and tartare

Chargrilled Porterhouse LG 34
Locally sourced premium steak served w your choice of potato/chips and salad/veg

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 than the schnitzel, parmigiana, fish and chips and plain steaks.

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.

Something New

Maple and bourbon BBQ pork ribs LG 32
Sticky ribs served w chips, tangy slaw & chargrilled sweetcorn cobettes

Grilled Fish of the Day poa lg
Served w crispy smashed potato, baby beans, blistered cherry tomato, smoked paprika butter and fresh lime

Chargrilled scotch fillet 37
W roasted Dutch carrot, zucchini, candied garlic mashed potato and a red wine jus

Roasted duck breast 30
Served atop Asian vegetables and soba noodles, in a honey soy and sesame sauce. Finished w fresh herbs and a Japanese mayo

Chicken breast and smoked salmon roulade lg 28
W pumpkin puree, saffron roasted potatoes, steamed greens and a garlic white wine cream sauce

Parmesan crusted veal 27
W scallop potato and green beans. Topped w red onion, tomato and Anchovies.

Macadamia crumbed lamb cutlets 36
Served w loaded mashed potato and steamed broccolini and finished a creamy mushroom and white truffle sauce

Sri Lankan fish curry 30
Barramundi served on jasmine rice, topped w a spicy red curry sauce. Finished w chilli jam and naan bread.

Beer braised beef cheeks lg 29
14 hour slow cooked, served atop smashed potatoes and steamed greens finished with pangrattato

Sides \$7.00

- Chips
- Steamed Veg
- Garden Salad
- Saffron Roast Potatoes

Sauces \$2.00

- Creamy Mushroom
- Gravy
- Pepper
- Red wine jus
- Paprika Butter

Dessert

Berry, Pear and White Chocolate crumble 14
Served w Gundowring orange & cardamom ice cream

Ginger Ninjas 15
Ginger and rhubarb steam pudding w toffee sauce, Gundowring golden syrup ice cream, fresh cream & a brandy snap tuille

Triple Chocolate 14
Chocolate ice cream, warmed waffles, chocolate fudge, toasted hazelnuts, chocolate chards and whipped cream

Apple Shortcake 13
Served warm w vanilla anglaise and house made blueberry ice cream

Pecan and caramel Cheesecake lg 14
W a lemon cream and coulis

Smores brownie 14
House made chewy chocolate brownie, topped w salted caramel, and a marshmallow fluff

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

Childrens

STRICTLY 12 & Under

\$12.00

- Tempura nuggets w chips
- Battered fish w chips
- Kids Pasta Bolognaise
- Calamari w chips

All accompanied by an Ice-cream Sundae

The Pans

Lamb shank ragout 24
W pappardelle pasta, parsnip crisp, fresh chilli and herbs

Potato gnocchi 26
Tossed with spanner crab, roasted bell peppers, rocket, onion and chilli in a butter sauce

Wild mushroom risotto v lg 24
A selection of exotic mushrooms and fresh herbs, served w a beetroot cream and white truffle oil