

Starters

Garlic Bread 9
Sweet Chilli Cheese Bread 10

Paprika Dusted Seared Scallops 15
Served on a half shell with jasmine rice and sambal mayonnaise

Sticky Asian Pork Belly Bites LG 15
On coconut rice with sticky sauce and crispy crackle

House Made Pork Dumplings 15
with a tomato chilli, sesame seed and cashew dipping sauce

Seared Tofu LG V 12
With a chilli and tomato relish

Crispy Calamari Salad E14 M25
Atop a salad of Asian greens, peanuts and miso vinaigrette

Thai Chicken Spring Rolls E14
With sweet soy dipper

Popcorn Cauliflower 12 v
With cheddar and tomato aioli

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 Classics

Chicken Schnitzel 24
With chips and garden salad

Chicken Parmigiana 26
Served w chips and garden salad.

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

Chargrilled Porterhouse LG 32
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.

The Pans

Chicken Scallopini 28
Small scallop sliced chicken, swiss mushrooms, chicken broth, parsley white wine cream sauce served atop of baked gnocchi and asparagus \$27

Pork Belly Papadelle 25
Slow cooked pork belly pieces in a chilli,oregano and creamy napolitana sauce

Seafood Risotto v,l g 27
Blended with mussels, scallops, fish, calamari and dill

Something New

Maple and Bourbon BBQ Pork Ribs LG 32
Sticky ribs served w chips, creamy slaw & chargrilled sweetcorn cobettes

Seared Salmon 28
With a cucumber, radish and quinoa salad, potatoes and lemon yoghurt

Char- grilled Porterhouse 38
Topped with grilled prawns and calamari. Served with seasonal greens and creamy garlic sauce

Roasted Duck breast 32
With sea salt, baked potato, beetroot puree and thyme infused blackberry butter

Bacon Wrapped Chicken 28
Filled with bocconcini, pinenuts and basil. Served w potato, rocket salad and hollandaise

Vegetable Stack V 24
Eggplant, spinach and pumpkin stack with tomato relish, mozzarella and toasted pinenuts

Macadamia Crumbed Lamb Cutlets 36
Served w loaded mashed potato and steamed broccolini and finished with a creamy mushroom and white truffle sauce

Prime Rib Eye 42
Beef rib eye topped with battered onion rings, potato and green beans and red wine jus

Sides \$7.00
Chips
Steamed Veg
Garden Salad
Loaded Mash

Sauces \$2.00
Creamy Mushroom
Gravy
Pepper
Red wine jus

Dessert

Vanilla Crème Brulee 13
Classic velvety vanilla bean custard topped with a caramelised hardened sugar topper. Served alongside fresh berries and an almond tuille

Chocolate Espresso Truffle Pie 15
Dark chocolate mousse pie with a touch of espresso on a chocolate ripple biscuit base. Finished w a quenelle of whipped cream, chocolate fudge sauce and chocolate coated espresso beans

Maple White Chocolate Mousse 13
Velvety white chocolate mousse with a hint of maple. Topped with a pecan and white chocolate crumb

Raspberry Fudge Brownie 14
With vanilla ice cream and raspberry jelly

Vintage Sundae 12
Vanilla ice cream stacked with your choice of chocolate fudge, berry coulis or caramel topping, and crushed nuts. Topped w lashings of whipped cream, poco wafer and a cherry.

Stone Fruit Crumble 14
Seasonal stone fruits infused w honey and ginger topped w traditional crumble. Baked until oozing and topped with a dollop of vanilla ice cream and a dusting of icing sugar.

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 with a warm traditional, local feel