

## Starters

Garlic Bread 9  
Cheese Bread 10

Trio of House made dips 14  
With toasted ciabatta bread  
Extra bread: \$5.00

Citrus glazed scallops 16 LG  
W avocado salsa and fresh chilli

Southern fried chicken 14 LG  
W pickled cabbage slaw and Mississippi comeback sauce

Crispy calamari 15 LG  
W garden salad and aioli

Vegetarian Spring Rolls 13  
Vegetarian spring rolls w a sweet soy dipper

## The Classics

Chicken Schnitzel 24  
with chips and garden salad

Chicken Parmigiana 26  
with chips and garden salad.

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

Chargrilled Porterhouse 34 LG  
Locally sourced premium steak 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 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 allergen free environment.**

## Something New

Bacon wrapped chicken breast 30 LG  
Filled w fresh basil and brie, alongside Cajun potatoes and spring slaw and bearnaise

Gremolata crusted lamb fillet 36  
W fondant potato, baby carrots, pea puree and a minted cabernet sauce

Grilled salmon 29 LG  
Atop leafy greens, tomato, spring onion, cucumber, pea sprouts, vermicelli noodles ginger sesame and wasabi mayo

Sous Vide Duck breast 32 LG  
W cauliflower mousse, oyster mushrooms, asparagus and a confit garlic and tomato emulsion

Char grilled scotch fillet 45 LG  
W loaded potato skins, green beans, baby onions and Worcestershire butter

Premium porterhouse 42  
W charred sweet potato, broccolini and black garlic king prawns

Pressed pork belly 34 LG  
W rocket, apple, onion, walnut and parmesan salad and potato and sour cream smash

## Dessert

Chocolate banoffee pancakes 15  
Fluffy chocolate pancakes layered w ripe banana, rich caramel sauce and Chantilly cream

Japanese Cheesecake 15  
Souffle cheesecake topped w whipped cream, juniper berry compressed apples and raspberry dust

Chocolate Pave 15 LG  
Velvety Callebaut chocolate pave w popcorn, ice cream and crunchy peanut praline

Vanilla Pannacotta 15 LG  
Vanilla bean pannacotta w mango sorbet and chocolate soil

Fallen Ice cream 12  
Vanilla bean ice cream, waffle cone, creme anglaise, pistachio crumb, fresh berries and your choice of chocolate fudge, sticky caramel sauce or Berry Coulis.

***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***

## Childrens

**STRICTLY 12 & Under**

**\$12.00**  
Tempura chicken breast w chips  
Battered fish w chips  
Kids Pasta Bolognaise  
Calamari w chips

**All accompanied by ice cream and topping**

## The Pans

Linguini Pasta 27  
W crab, gourmet tomato concasse and a lemon and chilli oil

Primavera Pasta 22  
Spaghetti w early spring vegetables, garlic, fresh herbs and parmesan cream  
ADD PRAWNS: \$6.00  
ADD CHICKEN: \$4.00

**Sides \$7.00**

Vegetables  
Salad  
Roasted kipfler potato  
Chips

**Sauces \$2.00**

Mushroom  
Pepper  
Gravy  
Red wine Jus