

## Starters

Garlic Bread 9  
Cheese Bread 10

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

Beef Carpaccio LG DF 16  
Tender thinly sliced rare beef fillet w rocket,  
shaved parmesan, truffle oil and pine nuts,  
Seasoned w Murray River salt

Sticky Chicken Wings 15  
W toasted sesame and Asian slaw

Chilli and Garlic prawns 16 LG  
W a house made Tequila & avocado salsa and tortilla  
chips

Mozzarella potato croquettes 12  
Handmade mozzarella and potato croquettes w a  
tomato a red pepper emulsion

Buttermilk fried squid 14 LG  
W pickled cabbage & onion served w ink aioli

## Childrens

STRICTLY 12 & Under

\$12.00

Nuggets w chips  
Battered fish w chips  
Kids Pasta Bolognaise  
Calamari w chips

All accompanied by ice cream and topping

## The Classics

Chicken Schnitzel 24  
with chips and garden salad

Chicken Parmigiana 26  
with chips and garden salad.

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

Chargrilled Porterhouse 34 LG DF  
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 that 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.**

## The Pans

Pappardelle Pasta 26  
W Kergunyah mushrooms & smoked pork belly in a garlic  
and peppercorn cream sauce

Risotto w smoked salmon and prawns 28  
W parmesan, parsley, eschallots, spinach and lemon

## Something New

Grilled Barramundi 29  
W truss tomatoes, snow peas, baby corn spears, and sriracha  
hollandaise

Scotch Fillet steak 40 LG  
W Kipfler potato & egg salad, asparagus, chipotle butter and  
Spanish onion rings

Vegan Ramen 22  
W miso shitake mushroom broth, crispy tofu, bok choy , spring  
onion and furikake  
ADD PORK BELLY 4  
ADD PRAWNS 6

Chicken breast 29  
Filled w bocconcini, wrapped in bacon atop Autumn vegetable  
medley and bearnaise sauce

Crispy skin duck breast 34  
W pumpkin puree, English spinach, zucchini, mushroom foam and  
beetroot tuilles

Lamb rump 34  
W congo potato and sour cream smash, eshallots, baby beans  
and a Worcestershire demi-glace

Charred pork medallions 30  
W sweet potato puree, broccolini, candied apple wedges, and  
mustard sauce

Saltbush dukkah crusted kangaroo 34  
W lemon myrtle mash, fried lardon sprouts, and finger lime  
caviar

Sides \$8.00

Steamed Vegetables

Garden Salad

Chips

Wedges

Sauces \$2.00

Mushroom

Pepper

Gravy

Red wine Jus

Selection of mustards

## Dessert

Vanilla Bean & Drambuie Pannacotta 15  
W honeycomb, brownie and fudge

Black forest cheesecake 15  
Dark chocolate cheesecake with sour cherry coulis and chocolate biscuit  
base. Accompanied raspberry cream

Local Cabernet poached pear 14 LG DF  
W Chocolate nougat mousse and salted caramel ice cream

Banana spring rolls 14  
Ratu rum flambéed banana spring rolls w Gundowring coconut ice  
cream and cinnamon sugar

Fallen Ice cream 12  
Vanilla bean ice cream, waffle cone, creme anglaise,  
crushed peanuts, 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***