

Starters

Garlic Bread 9
Cheese Bread 10

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

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

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 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

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

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 w 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 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***