

HUON HILL

DINING - CAFÉ - BARS - EVENTS

ENTRÉE

Garlic Bread	8.5	Cajun spiced prawns	16	Linguine pasta V	E15 M21.5
Bread of the day	10	Served with a mango, lime & coconut salsa		Creamy wild mushroom ragout tossed through garlic, onion & linguine pasta	
Please see Chefs Selections board or today's options		Tomato & red pepper tartlet V	11	Ravioli	E16 M24
Entrée for 2	16	Cherry tomato, roasted red peppers & spanish onion atop puff pastry, topped w rocket and haloumi		Tossed with napoli, white beans & speck and sprinkled with parmesan and garlic crumbs	
Spicy buffalo wings served with a side of blue cheese dipping sauce		Salt & pepper calamari GF	E11 M22		
		w sweet chilli & lemon mayo			

MAINS

Chicken schnitzel	20	Black Angus porterhouse GF	32	Risotto milanese V	22
w chips & salad		Char grilled porterhouse w a chunky olive & goats cheese garden salad & finished w a red wine jus		Aborio rice w onion, garlic, white wine and peas finished with parmesan	
Chicken parmigiana	23	Scotch fillet	30	Sides	
w chips & salad		Sitting atop a sweet potato and carrot rosti served w broccolini and a mustard jus		Chips	6
Chicken saltimbocca GF	25	Warm lamb salad	25	Salad	6
Pan fried chicken breast w prosciutto, sage, white wine cream sauce and fresh lemon, served w roasted vegetables		Lamb loin chargilled medium mixed with sweet potato, beetroot and baby spinach leaves. Tossed with a dijon mustard dressing		Vegetables	6
Beer battered garfish	20	Char grilled pork rib eye	29	Sauces	
Served w steakhouse chips, garden salad, tartare sauce and lemon wedges		Served with mixed roasted veg & finished w a peach and ginger chutney		Mushroom	
Veal cutlet	30	Prawn & avocado salad GF	28	Pepper	
Served on loaded mash, green seasonal veg & a lemon & mushroom cream sauce		With garlic croutons, salad greens and a honey & seeded mustard dressing		Gravy	
Seared ocean trout GF	29	Seafood laska GF	28	Jus GF	
Sitting on a chilled potato, dill & sour cream salad, topped w a beetroot pesto		Prawns, scallops, calamari & mussels in a spicy broth, topped with vermicelli noodles and lime			
Vietnamese spare ribs	29			CHILDREN	
Oven roasted pork ribs, served on coconut rice, baby bok choy & drizzled with a sticky Asian sauce				Strictly 12 & Under	

DESSERTS

Summer berry cheesecake	12	Raspberry mousse	12	Vanilla peach parfait	12
Garnished w white chocolate and rhubarb mousse, blackberry gel and mixed berries		With lychee and malibu puree, french meringue, port wine jelly and strawberry coulis		Vanilla panacotta, layered with peach coulis, topped with peach jelly, raspberry compote and a vanilla tuille	
Baked apple	12	Tasting of chocolate truffles GF	12	Kids sundae	6
Whole baked apple served with sweet brown bread croutons, roasted pistachios and almonds, finished w caramel sauce, calvados marinated diced apple and vanilla ice cream		Trio of baileys, sambucca, and mint flavoured chocolate truffles w chocolate soil, whipped cream, mango and orange puree and seasonal fruits		Creamy vanilla ice cream served w your choice of topping. Topped w 100's & 1000's, whipped cream and a wafer	
		Huon indulgence	12	Affagatto	7
		Chocolate and peanut butter brownie served warm w chocolate mousse, candied walnuts, pistachio puree, caramel sauce and ice cream		Creamy Vanilla ice cream topped w a shot of hot espresso	