



# restaurant & bar

RIVERFRONT MOTEL

## Entrées

**Crusty Bread Loaf** .....\$6.00

Locally baked sourdough. Served hot, with your choice of garlic, herb or plain butter.

**Hearty Soup of the Day** [GF – confirm with staff] .....\$8.00

Souperb bowl of today's creation. Served with a slice of our hot crusty bread and butter.

**Dips Plate**.....\$10.50

Today's selection of two dips, served with an assortment of breads.

**Tassie Devil Scallops** [GF] ..... Entrée \$13.50 .. Main \$26.50 

Scallops wrapped in bacon and served with a spicy sauce on a bed of basmati rice.

**Grilled Yearling Beef Skewer** .....\$9.50

Skewered with red onion, capsicum and cherry tomato. Served with rice and peanut satay sauce.

**Homemade Vegetarian Spring Rolls** [VEG] ..... Entrée \$10.50 .. Main \$21.50 

Served with our own homemade tasty dipping sauce.

**Reelin' Fish Cakes**..... Entrée \$10.50 .. Main \$21.50 

Delectable and light. Served with a spiced yoghurt.

**Garlic Prawns** [GF] ..... Entrée \$13.50 .. Main \$24.50 

Succulent prawns, sautéed in a white wine and garlic cream sauce.

**Prawn Cocktail** [GF] .....\$13.50

Served with a spicy cocktail sauce and a wedge of fresh lemon.

**Tasmanian Oysters (Natural)** ..... half dozen \$14.50 ...dozen \$26.50

**Tasmanian Oysters (Kilpatrick)** ..... half dozen \$16.50 ...dozen \$28.50

**Tasmanian Oysters (Fire Oysters)** ..... half dozen \$16.50 ...dozen \$28.50

Fire oysters are a house specialty. Tasmanian oysters baked with bacon, ginger, chilli, coriander and cream.

**The Riverfront Oyster Taste Plate** ..... \$22.50

A mixed tasting plate of nine of our oysters.



# Char-grilled Port Arthur grass-fed steaks

## Reef your Beef!

Any of our steaks topped with prawns, scallops and calamari in a creamy garlic sauce.

**Add \$8.00**

**The best quality aged Tasmanian yearling beef, topped with a house sauce of your choice. [GF]**

We carefully select and age our own beef which ensures a quality tender steak. Patrons ordering a steak cooked more than medium should be aware

that the natural juices and some of the tenderness of the steak will be lost. As we char-grill our steaks, it is also impossible not to blacken medium-well and well done steak orders. Please accept that our restaurant cannot guarantee our high standards of quality with steaks ordered to be cooked more than medium.

### House steak sauces

Creamy Mushroom sauce

Hickory BBQ Basting [GF]

Peppercorn sauce

Chimmi Churri sauce [GF]

Seeded Mustard sauce [GF]

Béarnaise sauce

Diane sauce

Peanut Satay sauce [GF]

Paris butter [GF]

Garlic butter [GF]

Rich traditional gravy

### Rustic Porterhouse ..... \$27.50

Aged and served on the bone. Tender and lean, the Rustic is unrivalled in richness of flavour and brilliant with our Hickory BBQ Basting! 400 grams. Aged 21 days.

### Yearling Blade Steak ..... \$19.50

Not just any blade, this steak benefits greatly from our in-house ageing and the quality of our beast. Blade steak is equally as flavoursome and has a similar grain and texture to rump steak. 350 grams. Aged 42 days.

### Super Rump ..... \$24.50

A coarser cut, yet full of flavour. 450 grams. Aged 42 days.

### Porterhouse ..... New York Cut (500 grams) \$31.50 ..... Light Cut (250 grams) \$23.50

The best cut for a large steak. Tender and lean. Aged 42 days.

### Scotch Fillet ..... \$31.50

A premium cut with an eye of fat which ensures a tender and juicy steak. 300 grams. Aged 42 days.

### Eye Fillet Mignon ..... \$34.00

Eye fillet wrapped and infused with the flavours of bacon. So tender it'll cut like butter. Traditionally served with a creamy mushroom or seeded mustard sauce. 250 grams. Aged 21 days.

## Schnitzels

### Tassie Yearling Beef or Chicken Breast Schnitzel ..... \$19.50

Seriously good Schnitzas! Crumbed and flash fried, topped with a house sauce of your choice. (See 'House steak sauces' above. Excludes the Hickory BBQ basting and butters.)

### The Outback ..... \$23.50

A beef schnitzel topped with our own smokey BBQ sauce, grilled bacon rasher, spanish onion and cheese melt. Definitely a great choice!

### Parmagiana ..... \$21.50

A beef schnitzel or chicken schnitzel topped with our own Napoli sauce and cheddar cheese melt.

## Roast of the Day

### Roast of the Day ..... \$17.50

Served with garden vegetables and condiments.

## Light meals

### Roasted Butternut Pumpkin, Feta and Spinach Bruschetta [VEG] ... \$14.50

Drizzled with a balsamic dressing.

### Cherry Tomato, Baby Spinach and Mushroom Quiche [VEG] ..... \$14.50

Homemade and served with our dressed garden salad.

### River Burger ..... \$14.50

Our special recipe yearling beef patty, cheese, tomato, beetroot, lettuce and bacon on a locally baked, real burger roll. Served with chips.





### WE FARM OUR OWN GRASS-FED BEEF!

The Family operating this restaurant run a herd of Hereford Friesian cross cattle. Our cows are joined with European Belgian Blue bulls and graze on lush green coastal pastures overlooking the Tasman National Park. We produce and serve in this restaurant, some of Tasmania's finest yearling beef!

## Port Arthur grass-fed beef creations

### Silverside .....\$19.50

Our Port Arthur grass-fed beef; corned in-house for 10 days in an old style spiced brine and served hot with a white parsley sauce and today's garden vegetables.

### Pie of the Day.....\$17.50

Our Port Arthur grass-fed beef, transformed into a potted masterpiece. Ask the wait staff for today's creation.

### Classic Rissoles.....\$17.50

The home-style favourite! Lean yearling mince, seasoned and blended with fresh herbs and vegetables, grilled and topped with brown onion gravy.

### Yearling Beef Skewers [GF – see 'House steak sauces'].....\$23.50

Large chunks of steak skewered with onion, capsicum and cherry tomato. We'll top the skewers with a house sauce of your choice (See 'House steak sauces' on the previous page). We recommend our peanut satay sauce with this dish!

### Farm House Casserole Pot .....\$18.50

This one-pot wonder is loaded with chunks of beef, potatoes and vegetables, served as a tasty meal in itself, with a slice of our hot crusty bread and butter.

### Sweet Aussie Beef Curry.....\$18.50

The larrikin's cooked up a storm! Served with basmati rice, a pappadum and a medley of blanched and seasoned vegetables.

### The Ultimate Shank.....\$26.50

A regular's favourite! Scrumptious oven-braised beef shank served on a bed of creamy potato mash with our medley of blanched and seasoned vegetables. A very hearty meal!

### Sticky American Beef Ribs.....\$24.50

Massive and tender BBQ glazed beef ribs, flashed on the grill and smothered with an awesome sauce.

## Seafood

### Coastal Catch – Fish Fillets .....\$26.50

Available grilled with lemon pepper or tempura battered. At Riverfront, we take great pride in sourcing and demanding only the freshest of fish. Sustainably caught and expertly handled from the ocean to your plate, the varieties we serve are those which we are certain our guests will thoroughly enjoy. They include blue eye trevalla, ray's bream, king morwong (silver perch), flathead, dory and pink ling. Ask the wait staff for today's catch.

### Pan Seared Atlantic Salmon [GF – excluding dill hollandaise] .....\$23.50

Swimmingly fresh, cooked medium with crispy skin and served with a dill hollandaise.

### Seafood Mornay .....\$26.50

Premium fish, scallops, prawns, and mussels cooked in a white wine and cream based sauce, grilled with a sprinkle of golden cheddar cheese and served with a wedge of fresh lemon.

## Char-grilled chicken breast

### Monaco Chicken .....\$24.50

A Mediterranean-inspired dish. Pocketed with brie and served with a rich sun-dried tomato and basil pesto cream sauce.

### Captain Chook .....\$26.50

Grilled chicken breast, topped with prawns, scallops and calamari in a creamy garlic sauce.



## Sides 'n' things

Garden salad.....	\$5.00
Large bowl of chips .....	\$6.00
Small bowl of chips .....	\$3.00
Bowl of today's vegetables.....	\$10.00
Small bowl of blanched vegetable medley .....	\$5.00
Jug of house steak sauce .....	\$2.50

## For the kids

### Children's Menu .....\$8.50

Please ask your waitperson for the children's menu. The meal deals on offer include a free ice cream sundae with a choice of chocolate, strawberry or caramel topping. For children 13 and under only.

## Birthdays... a piece of cake!

At Riverfront, we can supply the cake to top off your celebrations! We'll need at least three working days notice to arrange your cake, so please be sure to inform us when you make your booking. We have these delectable options to choose from:

### Chocolate Mud Cake ..... \$60.00

Serves up to 18 guests and we can provide the candles.

### Sweet and Simple Ice Cream Cake .....\$70.00

Serves up to 30 guests. This cake is available in vanilla and chocolate, or vanilla and strawberry flavours and is subtly decorated.

### Happy Birthday Ice Cream Cake .....\$70.00

Serves up to 30 guests. This cake is available in vanilla and chocolate, or vanilla and strawberry flavours. We adorn the cake with "Happy Birthday" decorations and can even incorporate the name of your guest of honour!

### Prefer to bring your own cake?

If you would prefer to supply your own cake to eat while your party dines with us then you're welcome to do so! We can store, present, provide cutlery, cut and plate your cake for you with a dollop of fresh whipped cream for a nominal cake corkage of \$2.00 per guest.

Note: This service is modelled on common policies at full service restaurants like Riverfront. Cake corkage is charged as a sub total figure on your account; \$2.00 multiplied by the number of diners in your party, regardless of whether or not they choose to eat the cake. We are only able to accommodate the provision of your own cake on this basis.



Light sized main course available at a \$2.00 discount  
(only applies to meals showing this symbol).

[VEG]

Indicates that this meal is prepared as a **vegetarian option** as standard.

[GF]

Indicates that this meal is prepared as a **gluten free option** as standard unless further information is provided. Note: Our house chips are not gluten free, nor may be some of today's vegetable options. Please ask your waitperson to clarify what is available.

*We are only able to process **one bill per table**. Cash out and change are available at Reception. While we provide full table service for both food and beverage, drinks may also be purchased at the bar.*

[www.riverfronthobart.com](http://www.riverfronthobart.com)





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## RIVERFRONT MOTEL

### DESSERT MENU

Our tempting hot desserts are  
made here at Riverfront!

#### **Valhalla's Sensational Ice Cream**

Luscious locally made vanilla bean  
ice cream and raspberry sorbet and  
dressed to impress with raspberry coulis.

#### **Rocky Road Sundae**

Valhalla vanilla bean and rich chocolate  
ice cream topped with marshmallows,  
nuts and chocolate fudge.

#### **Mixed Berry Cheesecake**

A baked berry cheesecake. Served with  
raspberry coulis & fresh whipped cream.

#### **Hot Apple Strudel**

Just like Grandma made it.  
Served with vanilla bean ice cream.

#### **Hot Sticky Date Pudding**

Topped with hot butterscotch sauce and  
served with vanilla bean ice cream.

#### **Rich Chocolate Pudding**

Topped with hot chocolate sauce and  
served with vanilla bean ice cream.

**ALL DESSERTS \$8.50**