

The Kermandie Menu

Entrees

Homemade Garlic & Rosemary Focaccia	V	VG & GF Available	9.50
Served warm with shaved parmesan & olive oil tapenade			
Smoked Salt & Pepper Berry Crusted Squid			16.50
Crispy fried served with roast chilli aioli			
Tasmanian Scallops in Curried Batter			18.00
Served in ½ shell with Mountain River 'Pot Set' lime & coriander yoghurt			
Smoked BBQ Lamb Ribs			15.00
With corn, apple & honey mustard coleslaw			
Baked Huon Mushrooms	V	VG & GF Available	13.00
In a creamy garlic & parmesan sauce, served with ciabatta bread to dip			

Mains

Beer Battered Market Fresh Fish			34.00
Served with medley of vegetables & potato chips, salad & tartare sauce			
Crumbed Dozen Scallops			38.00
Served with medley of vegetables & potato chips, salad & tartare sauce			
Crispy Skin Pork Belly		GF	32.00
Served with braised red cabbage, mash potato & Huon apple cider sauce			
Hand Crafted Pure Pork Sausages			22.00
Served with roasted seasonal root vegetables, mash potato & pan rich onion gravy			
Prawn Tortellini			24.00
Tossed with red capsicum & walnut pesto, finished with goats cheese & fresh spinach			
Poached Huon Salmon		GF	34.00
In a roast garlic & tomato broth, served with baked seasonal potatoes, asparagus & spinach			
'12 Hour' Braised Lamb Shank		GF	33.00
In rich tomato, red wine & rosemary sauce served with minted creamed potato & roasted vegetables			
Chicken Schnitzel			29.50
Served with medley of vegetables, potato chips & salad. Served with choice of sauce.			
Chicken Parmigiana			29.50
Served with medley of vegetables, potato chips & salad			
Pan-fried Gnocchi	V	VG & GF Available	21.50
With rustic ratatouille, finished with shaved parmesan & basil			
BBQ Tofu		V, VG & GF	21.50
With stir fried vegetables & coconut rice			
'Roland Bred Beef' from Sheffield, Tas			
Served with medley of vegetables, potato chips & salad. Served with choice of sauce.			
- 200g Porterhouse		GF	34.50
- 150g Scotch		GF	38.50

GF – Gluten Free V – Vegetarian VG – Vegan

Surcharge applicable on Public Holidays

The Kermandie Menu

Kids Meals

Beer Battered Fish Fillets		11.50
Served with vegetables, potato chips, salad & tomato sauce		
Crumbed Chicken Tenderloins	GF Available	11.50
Served with vegetables, potato chips, salad & tomato sauce		
Cheese & Tomato Pizza		11.50

Light Bites

Crunchy Asian Style Salad	V, VG & GF	12.50
Crispy salad leaves, bean sprouts, cabbage slaw & red capsicum in a chilli soy dressing		
House Salad	GF & V VG Available	Side 7.50
Crisp salad leaves, cabbage, carrot coleslaw & cucumber in honey mustard dressing		Main 10.00
Caesar Salad		Side 8.50
Crisp salad leaves, bread croutons, shaved parmesan, grilled bacon & poached egg in garlic mayonnaise		Main 11.50

Extra Toppings for Salads

ADD Seared Scallops (6)		14.50
ADD Southern Fried Chicken	GF	13.00
ADD Hot Smoked Salmon		13.50
ADD Stir Fried Beef	GF	13.00
ADD BBQ Tofu	V, VG & GF	12.00

Extras

Medley of Vegetable & Potato Chips	V	VG & GF Available	8.50
With tomato sauce			
Roast Seasonal Potatoes		V, VG & GF	6.50
Battered Onion Rings		V	11.00
With garlic aioli			
Potato Wedges		V	9.50
Served with sour cream & sweet chilli dip pots			
Tossed Steamed Seasonal Vegetables		V, VG & GF	7.50
Sauces			
Choice of Gravy, Mushroom or Peppercorn		GF	4.50
Creamy Garlic & Shrimp Sauce		GF	9.00

GF – Gluten Free V – Vegetarian VG – Vegan

Surcharge applicable on Public Holidays

The Kermandie Menu

Desserts

Kermandie Affogato	Liqueur Cost 8.00	8.50
Ice cream & espresso served with your choice of Liqueur (Butterscotch, Tia Maria, Kahlua, Frangelico & Irish Cream)		
'Chef's Choice' Valhalla Ice Cream	1 Scoop 9.00	2 Scoop 14.50
Served with crisp wafer biscuit & fresh Huon berries		
Huon Red Apple & Hazelnut Crumble		10.00
Poached apple compote finished with crunchy hazelnut crumble, served with Valhalla lavender & blueberry ice cream		
Lemon Curd Pavlova		10.00
Crisp meringue shell with marshmallow centre, topped with lemon curd, Huon berries & gold dust crème fraiche		
Dark Chocolate Tart		10.00
Malted shortbread pastry filled with rich chocolate ganache, served with raspberry sorbet		
Sticky Date Pudding		10.00
Smothered with salted caramel sauce & served with Valhalla ginger ice cream		

Coffee & Tea

Cup of Tea	4.00
Small Pot	7.00
Large Pot	9.00

(English Breakfast, Earl Grey, Cleopatra Champagne, Lemongrass Ginger, Peppermint, Malabar Chai or Green Tea)

Coffee	Regular 4.50	Mug 5.50
Chai Latte	Regular 5.50	Mug 5.50
Hot Chocolate	Regular 4.50	Mug 5.50

Soy Milk & Extra Shot available **50c**

GF – Gluten Free V – Vegetarian VG – Vegan

Surcharge applicable on Public Holidays