

The Kermandie Restaurant Menu

Entrees

Cheesy Garlic Ciabatta (V, VG & GF Available)	10.50
Crusty Baked Ciabatta Served with warm olives, dukkha & olive oil (V, VG & GF Available)	10.50
"Hot Smoked" Salmon With red onion, crisp capers, horseradish labneh & parmesan wafers (GF)	16.50
Buttermilk Fried Chicken Tenderloins With chimichurri & sour cabbage (V, VG & GF Available)	15.50
Fermented Chilli Polenta Chips With whipped feta (V, VG & GF Available)	12.50

Mains

Beer Battered Market Fresh Fish Served with tangy slaw, fries & tartare sauce	28.50
Crumbed Dozen Scallops Served with tangy slaw, fries & tartare sauce	34.50
Hand Crafted Pure Pork Sausages Served with roast pumpkin, braised cabbage, mashed potato & Guinness onion gravy (V, VG & GF available)	24.00
Chicken Schnitzel Served with coleslaw, fries & choice of sauce (V, VG & GF Available)	28.00
Chicken Parmigiana Served with coleslaw and fries (V, VG & GF Available)	28.00
200g 'Roland Bred Beef' Porterhouse (Paradise, NW Tasmania) Served with fries, coleslaw & your choice of sauce. (GF)	29.00

Extras

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

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Kids Meals

Beer Battered Fish Fillets	12.00
Served with chip medley, salad & tomato sauce	
Crunchy Buttermilk Fried Chicken Tenderloins	12.00
Served with chip medley, salad & tomato sauce (GF avail)	
Cheese & Tomato Pizza	12.00
(GF avail)	

Light Bites

Crunchy Asian Style Salad	14.50
Crispy salad leaves, bean sprouts, cabbage slaw & red capsicum in a chilli soy dressing (V, VG & GF avail)	
Caesar Salad	14.50
Crisp salad leaves, bread croutons, shaved parmesan, grilled bacon & poached egg in garlic mayonnaise (V & GF avail)	

Extra Toppings for Salads

ADD Seared Scallops (6)	15.50
ADD Buttermilk Fried Chicken tenderloins	15.50
ADD Hot Smoked Salmon	15.50
ADD Stir Fried Beef (GF)	16.00
ADD Grilled Halloumi (V, VG & GF)	12.50

On the Side

Beer Battered Fries (V)	7.50
With tomato sauce (V, VG & GF Available)	
Roast Seasonal Potatoes or Mash	6.00
Beer Battered Onion Rings	11.00
With garlic aioli (V)	
Duck Fat Twice Cooked Wedges	9.50
Served with sour cream & sweet chilli dip pots (V)	
Chef's Selection of Seasonal Vegetables	8.00
V, VG & GF	
House Salad	9.00
Wild salad greens, roast pumpkin, beetroot, toasted sunflower seeds, Spiced chickpeas with tangy citrus dressing (V, VG & GF)	

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Desserts

Kermandie Affogato		8.50
With biscotti biscuit, ice cream & espresso served with your choice of Liqueur (<i>Butterscotch, Tia Maria, Kahlua, Frangelico & Irish Cream</i>)		
Liqueur Extra		8.00
(V, VG & GF Available)		
'Chef's Choice' Valhalla Ice Cream	1 Scoop	9.50
Served with crisp wafer biscuit & fresh Huon berries	2 Scoops	14.50
(V, VG & GF Available)		
Baked Huon Apple & Rhubarb		13.50
Topped with crunchy hazelnut crumble Served with Valhalla Lavender Ice Cream (V, VG & GF Available)		
Pavlova		13.50
With whipped cream, seasonal poached fruits & berries (V, VG & GF Available)		
Dark Chocolate Mousse		13.50
With raspberry sauce & local berries (V & GF Available)		
Sticky Date & Fig Pudding		13.50
With caramel sauce & ginger ice cream (V, VG & GF Available)		
Kids Ice Cream		6.50
2 scoops vanilla Ice cream served with a wafer, whipped cream & choice of topping		

Coffee & Tea

Coffee	Regular	4.50
	Mug	5.50
Chai Latte	Regular	5.50
	Mug	6.50
Hot Chocolate	Regular	4.50
	Mug	5.50
Cup of Tea		4.00
	Small Pot	7.00
	Large Pot	9.00

Ask staff for Tea Selection Available
*Soy Milk & Extra Shot available **50c**

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