

The Kermandie Restaurant Menu

Entrees

Cheesy Garlic Ciabatta (V, VG & GF Available)	11.00
Crusty Baked Ciabatta Served with warm olives, dukkha & olive oil (V, VG & GF Available)	11.00
"Hot Smoked" Salmon With red onion, crisp capers, horseradish labneh & parmesan wafers (GF)	17.00
Buttermilk Fried Chicken Tenderloins With chimichurri & sour cabbage (V, VG & GF Available)	16.00
Fermented Chilli Polenta Chips With whipped feta (V, VG & GF Available)	13.00

Mains

Beer Battered Market Fresh Fish Served with tangy slaw, chip medley & tartare sauce	29.00
Crumbed Dozen Scallops Served with tangy slaw, chip medley & tartare sauce	34.00
Hand Crafted Pure Pork Sausages Served with roast pumpkin, braised cabbage, mashed potatoes & Guinness onion gravy (V, VG & GF available)	25.00
Chicken Schnitzel Served with medley of vegetables, potato chips & salad. Served with choice of sauce.	28.00
Chicken Parmigiana Served with medley of vegetables, potato chips & salad	28.00
200g 'Roland Bred Beef' Porterhouse Served with chip medley tangy slaw and 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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Light Bites

Crunchy Asian Style Salad	15.00
Crispy salad leaves, bean sprouts, cabbage slaw & red capsicum in a chilli soy dressing (V, VG & GF avail)	
Caesar Salad	16.00
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)	17.00
ADD Buttermilk Fried Chicken tenderloins	16.00
ADD Hot Smoked Salmon	16.00
ADD Stir Fried Beef (GF)	17.00
ADD Grilled Halloumi (V, VG & GF)	14.00

On the Side

Beer Battered Fries	8.00
With tomato sauce (V, VG & GF Available)	
Roast Seasonal Potatoes or Mash	6.00
Battered Onion Rings	11.00
With garlic aioli (V)	
Duck Fat Twice Cooked Wedges	11.00
Served with sour cream & sweet chilli dip pots (V)	
Chef's Selection of Seasonal Vegetables	7.00
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
Ice cream & espresso served with your choice of Liqueur (Butterscotch, Tia Maria, Kahlua, Frangelico & Irish Cream)		+8.00
'Chef's Choice' Valhalla Ice Cream	1 Scoop	9.00
Served with crisp waffle basket & fresh Huon berries	2 Scoops	15.00
Baked Huon Apple & Rhubarb		14.00
Topped with crunchy hazelnut crumble served with Valhalla Lavender ice cream (V, VG & GF available)		
Sticky Date & Fig Pudding		14.00
With caramel sauce & ginger ice cream (V, VG & GF available)		
Pavlova		14.00
With whipped cream, seasonal poached fruits & berries (V, VG & GF available)		
Dark Chocolate Mousse		14.00
With raspberry sauce & local berries (V & GF available)		

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 (V)		12.00
Beef & Cheese Burger		12.00
Served with fries, coleslaw & tomato sauce		
Baked Macaroni Cheese (V)		12.00
Served with fries, coleslaw & tomato sauce		

* All meals come with a complimentary Juice Box

* Optional vegetables, garden salad or house potatoes available

Kids Dessert

Kids Ice Cream		6.00
Two scoops of vanilla Ice cream served with a wafer, cream & choice of topping		

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