

KERMANDIE

river destination



Entree

Housemade Rosemary Focaccia	12
Served warm, with olives, dukkha & olive oil (VG. GF Available)	
Housemade Garlic Focaccia	12
Served warm with rosemary and cheese (V. GF Available)	
Soup of the Week	
Served with warm crusty bread (GF available)	
Tasmanian Oysters (GF, DF)	
- Natural: with Rice wine mignonette	6 each
- Kilpatrick: Tangy Worcestershire & bacon	7 each
Chicken Liver Parfait	16
Served with warm crusty bread (GF available)	
Mushroom and Vegetable Spring Roll (3)	18
Served with housemade BBQ sauce (DF)	
Wallaby and pickled vegetable spring roll (3)	19
Served with housemade BBQ sauce (DF)	
Buttermilk Fried Chicken Tenderloins	19
With hummus and quinoa tabouli (GF)	
Crispy Squid	19
Salt & pepperberry crust, with chipotle mayo & salad (DF, GF)	

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Mains

Kermandie Poke Bowl

25

Kingfish ceviche, quinoa tabouli, cauliflower puree, falafel and pickled vegetables (GF, DF) (vegan available)

Hand Crafted Pure Pork Sausages

26

Served with roast pumpkin, braised cabbage, mashed potato & Guinness onion gravy (GF) (DF available)

Pasta of the Week

Ask our wait staff for this week's selection and price

Roland Brand Beef, Paradise, NW Tasmania

- 200g **Porterhouse**

31

- 300g **Scotch**

41

Char grilled with medley of vegetables and sauce of your choice.
(GF, DF)

Herb Crusted Huon Trout

32

Served with confit potato, sweet pea puree, cherry tomato and wilted greens (GF, DF)

Vegetable Yellow Curry

29

Served with steamed greens, red pepper coulis, jasmine rice and cucumber pickles

Add Tassie Scallops and Mussels

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To Share

- Kermandie Share Plate** **65**
Vegan Fritters, Hummus, Sliced Beetroot, Cured Ocean Trout, Wallaby Scotch Egg, Oysters (4), Chicken Liver Pate, Olives, Local Cheese & Homemade Focaccia
- Seafood Plate for Two** **95**
Includes: Crispy Squid, Oysters Natural (6), Tiger Prawns (4), Scallop & Mussel Curry, Grilled Fish of the Day, Chips & Salad
- o Add crayfish **145**
- Cheese Platter for Two** **35**
Served with a selection of Tasmanian cheese, housemade lavosh, condiments & seasonal fruit

Classics

- Local Fish of the Day, Southern Seas** **29**
Beer battered or grilled. Served with garden salad, chips & tartare (DF, GF when grilled)
- Roast of the Day** **26**
Duck fat roast potatoes, wilted greens, root vegetables, beef dripping gravy
- Chicken, Beef, Plant Based Schnitzel** **28**
Served with garden salad, chips & optional sauce (GF Upon request)
- Chicken, Beef, Plant Based Parmigiana** **28**
Served with garden salad & chips (GF Upon request)
- Burgers:** Bun & fries (GF upon request)
- **Buttermilk Fried Chicken** with tomato, tasty cheese, bacon, leaves & chipotle mayo **23**
 - **Double Beef Patty** with tomato, tasty cheese, onion marmalade, beetroot, leaves & garlic aioli **24**
 - **Broadbean Patty** with tomato, tasty cheese, onion relish, beetroot, leaves & peri peri mayo **22**

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On the Side

Fermented Chilli Polenta Chips	13
With whipped feta (V, VG & GF Available)	
Straight Cut Fries	9
With tomato sauce (VG & GF)	
Beer Battered Onion Rings	11
With garlic aioli (VG)	
Hand Cut Duck Fat Wedges	11
Triple cooked, sour cream, chilli sauce (GF)	
Garden Salad	11
Local leaves, pickled fennel & radish, Huon apple, sparkling mustard dressing (GF, DF)	
Tossed Local Leaves & Herbs	9
With light citrus oil (GF,DF)	
Roast Vegetable & Quinoa Salad	11
With red pepper coulis (GF,DF)	
Macaroni & Cheese	12



Desserts

Kermandie Affogato	9
With biscotti biscuit, ice cream & espresso	
Optional choice of Liqueur (<i>Butterscotch, Tia Maria, Kahlua, Frangelico & Irish Cream</i>)	
Liqueur Extra	9
(GF upon request)	
'Chef's Choice' Valhalla Ice Cream or Sorbet	
Served with crisp waffle basket & fresh Huon berries	
1 Scoop	9
2 Scoops	15
(GF Available)	
Baked Huon Apple & Rhubarb	15
Topped with crunchy hazelnut crumble	
served with Valhalla Lavender ice cream (DF & GF Upon request)	
"CHAI" FLAVOURED BLACK RICE PUDDING	15
<i>With saffron poached pear & toasted coconut [Vegan,GF]</i>	
Dark Chocolate Brownie	15
With raspberry sauce & local berries	
(GF)	
"PinaColada" Terrine	15
Coconut ice cream, pineapple sorbet & lime ice cream with caramelized pineapple (GF)	