

KERMANDIE

river destination



Entree

Warm Olives & Hummus	13
Served with housemade rosemary focaccia (VG) (GF Available)	
Housemade 'Cheesy' Garlic & Rosemary Focaccia	13
Served warm (V) (GF Available)	
Soup of the Week	
Served with warm crusty bread (GF available)	
Tasmanian Oysters (GF, DF)	
- Natural: with Rice wine mignonette	7 each
½ Doz ~ 36 Dozen ~ 66	
- Kilpatrick: Tangy Worcestershire & bacon	8 each
½ Doz ~ 42 Dozen ~ 74	
Chicken Liver Parfait	19
Served with warm crusty bread (GF available)	
Mushroom and Vegetable Spring Roll (3)	20
Served with housemade Thai sweet chilli sauce (DF,V)	
Wallaby and Pickled Vegetable Spring Roll (3)	20
Served with housemade BBQ sauce (DF)	
Crispy Squid with Tasmanian pepperberry & sea salt	20
With chipotle mayo & 'Huski' greens (DF,GF)	
Sticky Pulled Pork Bao Buns	18
With Asian slaw (DF)	
Housemade Falafel	20
With hummus, quinoa tabouli & coconut yoghurt tzatziki (GF,VG)	
Beef Eye Fillet Tataki	20
With ponzu, Tasmanian wasabu, mustard sprouts & fried shallots (GF,DF)	
Satay Chicken Skewers	20
With cos lettuce & peanut sauce (DF,GF)	

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Mains

Huon Valley Crusted Lamb Cutlets	45	
'Persian Style' with hummus, quinoa tabouleh, fried chickpeas (GF,DF)		
Char-grilled Pork Cutlet	44	
With duck fat potato, braised apple & red cabbage with brie cream (GF)		
Paprika Spiced Cauliflower	33	
With chickpea, red peppers, pine nuts. Served on Persian rice. (VG,GF)		
Eggplant in Tomato Relish	34	
With coriander & almond raita on black rice (VG,GF)		
Spiced Vegetables in Yellow Curry	31	
With Jasmine rice & Szechuan pickled cucumber (VG,GF)		
Add Tasmanian Scallops and Mussels		39
Char-grilled 'Hiramasa' Kingfish	44	
With sweet & sour braised winter leaves, confit potato & fried carrot tops (DF,GF)		
Flat-grilled Tasmanian Salmon Steak	35	
With blistered tomatoes, cumin roasted Dutch carrots & salmoriglio herb oil (GF,DF)		
Kermandie Poke Bowl	32	
Kingfish ceviche, quinoa tabouli, cauliflower puree, falafel and pickled vegetables (GF,DF) (Vegan available)		

To Share

Kermandie Share Plate	75	
Vegan Fritters, Hummus, Beetroot Relish, Cured Ocean Trout, Hot Smoked Salmon, Sliced Ham, Chicken Liver Pate, Olives, Local Cheese & Homemade Focaccia (GF available)		
Seafood Plate for Two	105	
Includes: Crispy Squid, Oysters Natural (6), Tiger Prawns (4), Scallop & Mussel Curry, Grilled Fish of the Day, Chips & Salad (DF,GF)		
Add ½ crayfish		160
Cheese Platter for Two	35	
Served with a selection of Tasmanian cheese, housemade lavosh, condiments & seasonal fruit		

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Classics

Roast Pork or Roast Lamb	29
Duck fat roast potatoes, wilted greens, root vegetables, red wine gravy (DF,GF)	
Local Fish of the Day, Southern Seas	29
Beer battered or grilled. Served with garden salad, chips & tartare (DF,GF when grilled)	
Chicken or Beef Schnitzel	28
Served with garden salad, chips & choice of sauce (GF Chicken upon request)	
Plant Based Schnitzel	30
Served with garden salad, chips & choice of sauce (VG,GF)	
Chicken or Beef Parmigiana	28
Served with garden salad & chips (GF Chicken upon request)	
Plant Based Parmigiana	30
Served with garden salad & chips (VG,GF)	
Burgers: with fries	
- Housemade Chicken Patty with garlic & ginger, tomato, Asian slaw & Thai chilli aioli (DF)	25
- Housemade Beef Patty with bacon, tomato, balsamic beetroot, onions, tasty cheese, leaves & garlic aioli (DF option available)	25
- Housemade Broadbean Patty with tomato, fried haloumi, balsamic beetroot, onions, leaves & chipotle mayo (V) (DF, VG available)	25
Hand Crafted Pure Pork Sausages	26
Served with roast pumpkin, braised cabbage, creamy potato, onions & gravy (GF) (DF available)	

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Classics (continued)

Pasta of the Week

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

Roland Brand Beef, Paradise, NW Tasmania (GF,DF)

- 200g **Porterhouse** **32**
- 300g **Scotch** **42**
- 180g **Beef Eye Fillet** **45**

Char grilled with medley of vegetables and sauce of your choice.

Roast Potato Gnocchi (12 pc) **29**

With pumpkin sauce, hazelnuts, crispy sage & crumbled blue cheese (V,GF)

Sauces

3

Red Wine Gravy : Mushroom Gravy : Creamy Pepper Sauce

On the Side

Chilli Polenta Chips **13**

With sour cream & sweet chilli sauce (GF,V) (VG, DF available)

Straight Cut Fries **10**

With tomato sauce (VG,GF)

Beer Battered Onion Rings **12**

With garlic aioli (V)

Hand Cut Duck Fat Wedges **12**

Triple cooked, sour cream, sweet chilli sauce (GF)

Garden Salad **12**

Local leaves, pickled fennel & radish, Huon apple, sparkling mustard dressing (GF,DF)

Tossed Huon 'Huski' Leaves **9**

With light citrus oil (GF,DF)

Roast Vegetable & Quinoa Salad **12**

With red pepper coulis (GF,DF)

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Salads

Thai Rare Wallaby Salad	29
With watermelon, sprouts, chilli, coriander & mint (DF,GF)	
Beetroot Cured Ocean Trout	28
With housemade ricotta, 'Huski' leaves & sprouts, and dill cream (GF)	

Kids

(For children under the age of 12 years)

Fish & Chips	12
Served with fries & tomato sauce	
Pizza – Cheese & Tomato	12
Cheese Burger	12
Served with fries & tomato sauce	
Cheese Quesadilla (V)	12
Baked Macaroni Cheese (V)	12
Straight Cut Fries (V)	9
Garden Salad (V)	5
Roast Vegetables (V)	5

Kids Dessert

Vanilla Ice cream	7
Two Scoops served with a wafer, whipped cream & choice of Chocolate or Strawberry topping	

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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
'Chef's Choice' Housemade Ice Cream or Sorbet	
Served with crisp waffle basket & fresh Huon berries	
1 Scoop	9
2 Scoops	15
Baked Huon Apple & Rhubarb	15
Topped with crunchy hazelnut crumble served with housemade honey & lavender ice cream	
"Chai" Flavoured Black Rice Pudding	15
With saffron poached pear & toasted coconut [VG,GF]	
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)	
White Chocolate & Hazelnut Parfait	15
With salted caramel sauce, honeycomb & pistachio Persian floss (GF)	
Poached Local Fruits & Coconut Yoghurt Fool	15
With housemade raspberry sorbet (VG,DF)	

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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
	Small Pot	7
	Large Pot	9

Ask staff for Tea selection available

Full Cream or Skim Milk available

* Soy Milk, Almond Milk, Lactose Free Milk & Extra Shot available **50c**

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