

# KERMANDIE

river destination



## Entrée

<b>Warm Olives &amp; Hummus</b>	<b>13</b>	
Served with housemade rosemary focaccia (VG) (GF Avail)		
<b>Housemade 'Cheesy' Garlic &amp; Rosemary Focaccia</b>	<b>13</b>	
Served warm(V) (GF Avail)		
<b>Housemade Mushroom and Vegetable Spring Roll (3)</b>	<b>20</b>	
Served with housemade Thai sweet chili sauce (DF, V) (T)		
<b>Wallaby and pickled vegetable spring roll (3)</b>	<b>20</b>	
Served with housemade BBQ sauce (DF)(T)		
<b>Sticky Pulled Pork Bao buns (2)</b>	<b>18</b>	
With Asian slaw (DF)(T)		
<b>Housemade Falafel</b>	<b>20</b>	
With hummus, quinoa tabouli & coconut yoghurt tzatziki (GF, VG)		
<b>Straight Cut Fries</b>	<b>10</b>	
With tomato sauce (VG, GF) (T)		
<b>Beer Battered Onion Rings</b>	<b>12</b>	
With garlic aioli (V)(T)		
<b>Chilli Polenta Chips</b>	<b>13</b>	
With sour cream & sweet chilli sauce (GF, V)		
<b>Crispy Squid with Tasmanian pepperberry &amp; sea salt</b>	<b>20</b>	
With chipotle mayo & 'Huski' greens (DF,GF)		
<b>Chicken Liver Parfait</b>	<b>19</b>	
Served with warm crusty bread (GF Avail)		
<b>"Southern Fried" Buttermilk Chicken tenderloin</b>	<b>18</b>	
With chipotle aioli		
<b>Beef Eye Fillet Tataki</b>	<b>20</b>	
With ponzu, Tasmanian wasabi, mustard sprouts & fried shallots (GF,DF)		
	<b>E</b>	<b>M</b>
<b>Creamy Seafood Chowder with Smoky Bacon</b>	<b>18</b>	<b>34</b>
Served with bread roll (GF Avail)		
<b>Hand Cut Duck Fat Wedges</b>	<b>12</b>	
Triple cooked, sour cream, sweet chili sauce (GF)(T)		

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*Surcharge applicable on Public Holidays and Sundays*

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## *Entrée Cont.*

<b>Garden Salad</b>	<b>12</b>
Local leaves, fennel & radish, Huon apple, sparkling mustard dressing (GF,DF)	
<b>Medley of Roast Vegetables (V)</b>	<b>9</b>

## *Mains*

<b>Roast Pork or Roast Lamb</b>	<b>29</b>
Duck fat roast potatoes, wilted greens, root vegetables, red wine gravy (DF,GF)(T)	
<b>Fish &amp; Chips</b> Southern Seas	<b>29</b>
Beer battered or grilled. Served with garden salad, chips & tartare (DF,GF when grilled)(T)	
<b>Chicken or Beef Schnitzel</b>	<b>29</b>
Served with garden salad, chips & choice of sauce (GF Chicken upon request) (T)	
<b>Plant Based Schnitzel</b>	<b>30</b>
Served with garden salad and chips (VG,GF)	
<b>Chicken or Beef Parmigiana</b>	<b>29</b>
Served with garden salad & chips (GF Chicken upon request) (T)	
<b>Burgers:</b> with fries (T)	
- <b>Housemade Chicken Patty</b> with garlic & ginger, bacon, tomato, balsamic beetroot, onions, tasty cheese, leaves & garlic aioli (DF Avail)	<b>25</b>
- <b>Housemade Beef Patty</b> with bacon, tomato, balsamic beetroot, onions, tasty cheese, leaves & garlic aioli (DF Avail)	<b>25</b>
- <b>Housemade Broadbean Patty</b> with tomato, fried haloumi, balsamic beetroot, onions, leaves & chipotle mayo (V, DF) (VG Avail)	<b>25</b>

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## Mains

<b>Huon Valley “Persian Style” Lamb Cutlets (3)</b>	<b>46</b>
With hummus, quinoa tabouleh, fried chickpeas (GF, DF)	
<b>Char-grilled Pork Cutlet</b>	<b>44</b>
With warm duck fat potato salad and seeded mustard cream. (GF)	
<b>Sweet Potato in Tomato, Lime &amp; Cardamon Sauce</b>	<b>33</b>
With steamed black rice (VG, GF)	
<b>Chandu’s “Sri Lankan’ Beef Curry</b>	<b>34</b>
With basmati rice, pappadum, and coconut yogurt (DG, GF)	
<b>Spiced Vegetables in Yellow Curry</b>	<b>31</b>
With Jasmine rice & Szechuan pickled cucumber (VG, GF)	
Add Tasmanian Scallops and Mussels	<b>39</b>
<b>Char-grilled ‘Hiramasa’ Kingfish</b>	<b>44</b>
With chips and salad or roast vegetables	
<b>Flat-grilled Tasmanian Salmon steak</b>	<b>35</b>
With chips and salad or roast vegetables	
<b>Kermandie Poke Bowl</b>	<b>32</b>
Kingfish ceviche, quinoa tabouli, hommus, falafel and pickled vegetables (GF, DF) (VG Avail)	
<b>Hand Crafted Pure Pork Sausages</b>	<b>26</b>
Served with roast pumpkin, braised cabbage, creamy mash potato, onions & gravy (GF)	
<b>Roland Brand Beef, Paradise, NW Tasmania (GF)</b>	
- 200g <b>Porterhouse</b>	<b>33</b>
- 300g <b>Scotch</b>	<b>44</b>
- 180g <b>Beef Eye Fillet</b>	<b>45</b>
Char grilled with creamy potato gratin and wilted greens	
<b>Roast Potato Gnocchi</b>	<b>29</b>
With pumpkin sauce, hazelnuts, crispy sage & crumbled blue cheese (V,GF) 12 pc	

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## *Sauces*

4

Red Wine Gravy : Mushroom Gravy : Creamy Pepper Sauce

## *Salads*

### **Quinoa Salad**

22

With cauliflower, chickpeas, roast red peppers, pine nuts and lemon. (VG, GF)

### **Hot Smoked Salmon**

25

With housemade labneh, cherry tomatoes, red onion, cos and dill yogurt dressing (GF)

## *Kids*

### **Chicken Tenderloins**

13

Served with fries & tomato sauce (T)

### **Fish & Chips**

13

Served with fries & tomato sauce (T)

### **Pizza – Cheese & Tomato**

13

### **Cheese Burger**

13

Served with fries & tomato sauce (T)

### **Baked Macaroni Cheese** (V) (T)

13

### **Straight Cut Fries** (V)

10

### **Garden Salad** (V)

7

### **Roast Vegetables** (V)

7

*(For Children under the age of 12 years)*

## *Kids Dessert*

### **Vanilla Ice Cream**

8

Two Scoops served with a wafer & choice of Chocolate or Strawberry topping

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## *Desserts*

<b>Kermandie Affogato</b>	<b>9</b>
With biscotti biscuit, vanilla bean ice cream & espresso Optional choice of Liqueur ( <i>Butterscotch, Tia Maria, Kahlua, Frangelico &amp; Irish Cream</i> )	
<b>Liqueur Extra</b>	<b>10</b>
<b>'Chef's Choice' Housemade Ice cream or Sorbet</b>	
Served with crisp waffle basket & fresh Huon berries (GF)	
1 Scoop	<b>9</b>
2 Scoops	<b>15</b>
<b>Baked Huon Apple &amp; Rhubarb</b>	<b>15</b>
Topped with crunchy hazelnut crumble served with housemade honey & lavender ice cream (GF)	
<b>"Chai" Flavored Black Rice Pudding</b>	<b>15</b>
With saffron poached pear & toasted coconut (VG, GF)	
<b>Dark Chocolate Brownie</b>	<b>15</b>
With raspberry sorbet & local berry compote (GF)	
<b>Bread &amp; Butter Pudding with Raisins</b>	<b>15</b>
Served with housemade choc malt ice cream	
<b>White Chocolate &amp; Hazelnut Parfait</b>	<b>15</b>
With salted caramel sauce, honeycomb & pistachio Persian floss (GF)	
<b>Cheese Platter for One</b>	<b>20</b>
<b>for Two</b>	<b>36</b>
Selection of Tasmanian cheese served with housemade lavosh, condiments & seasonal fruit	

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## *Coffee & Tea*

<b>Coffee</b>	Regular	<b>4.50</b>
	Mug	<b>5.50</b>
<b>Chai Latte</b>	Regular	<b>5.50</b>
	Mug	<b>6.50</b>
<b>Hot Chocolate</b>	Regular	<b>4.50</b>
	Mug	<b>5.50</b>
<b>Cup of Tea</b>		<b>4</b>
	Small Pot	<b>7</b>
	Large Pot	<b>9</b>

*Ask staff for Tea selection available*

*Full Cream or Skim Milk available*

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