

## DESSERT

### **The Valleys Eaton Mess (GF, V) – \$15.00**

Crisp meringue with vanilla bean cream from Van Diemens Land and Hillwood Farm berry compote

### **Leatherwood Honey & Hazelnut Parfait (GF, V) – \$16.00**

Hazelnut Parfait with poached local pears and Leatherwood Honey Drizzle

### **Apple & Elderflower Tart (V) – \$15.00**

Apples, elderflower custard served with vanilla bean ice cream from Van Diemens Land Creamery

### **Sticky Date Pudding (V) – \$15.50**

House-made sticky date pudding served with vanilla bean ice cream from Van Diemens Land Creamery and drizzled with caramel sauce

### **Tasmanian Cheese Selection (GFO) – \$20.00**

A selection of Tasmanian Cheeses, House-made fig paste and crackers

### **Ice cream & Compote (V, VEO) – \$14.50**

Van Diemens Land Creamery vanilla bean ice cream and Hillwood Farm berry compote.

### **Dixie Cup with Sprinkles & Freddo Frog - \$5.00**

## SAUCES \$3.50

Gravy (DF GF)

Pepper Gravy (GF DF)

Mushroom Gravy (GF)

Garlic Cream (GF)

## DIETARY REQUIREMENTS

GF - Gluten Free

GFO - Gluten Free Options

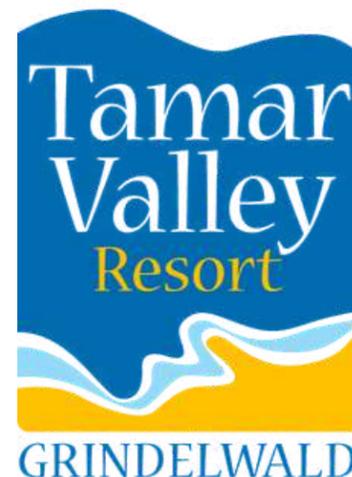
V - Vegetarian

VE - Vegan

DF - Dairy Free

DFO - Dairy Free Options

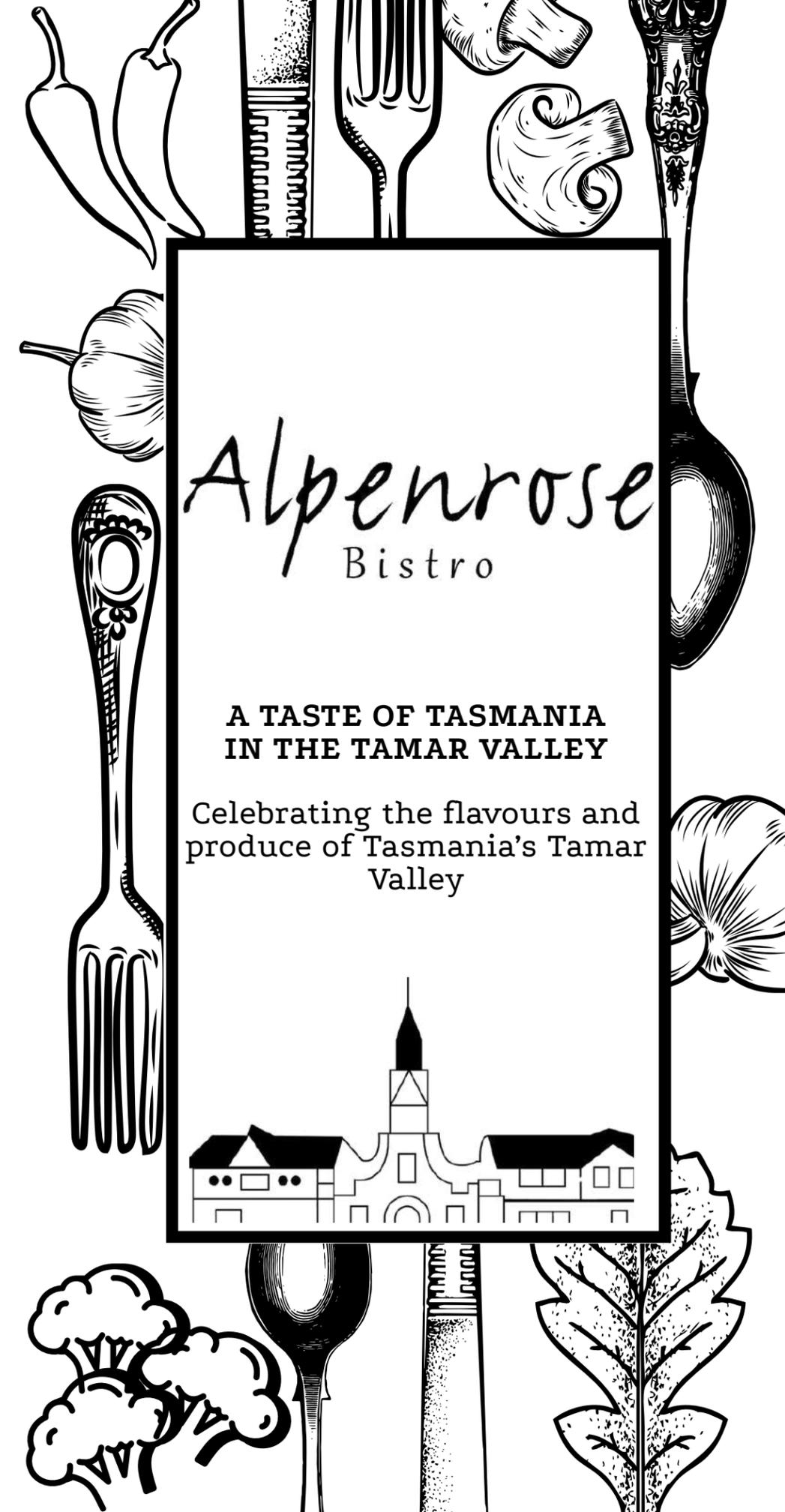
VEO - Vegan Option available



**BREAKFAST 7:30AM - 10AM**

**LUNCH 12PM - 3PM**

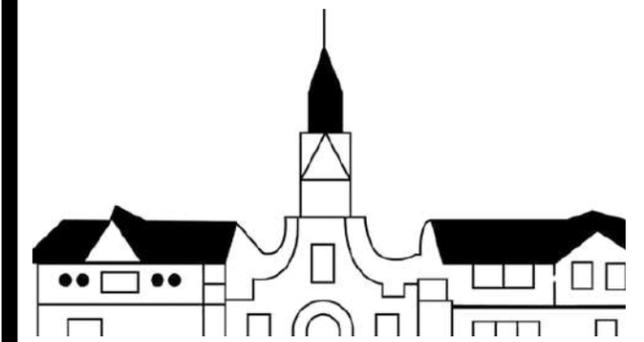
**DINNER & ROOM SERVICE 5:30PM - 8PM**



*Alpenrose*  
Bistro

**A TASTE OF TASMANIA  
IN THE TAMAR VALLEY**

Celebrating the flavours and  
produce of Tasmania's Tamar  
Valley



## STARTERS

**Garlic & Herb Bread - \$13.50**

**Margherita Pizza (GFO) - \$13.50**

Sugo base, mozzarella

**Kilpatrick Oysters (GF) — \$36.00 (½ doz)**

Classic Tasmanian oysters, grilled with smoky bacon and Worcestershire sauce

**Tassie Devil Oysters (GF) — \$36.00 (½ doz)**

Classic Tasmanian oysters, grilled with shaved garlic, tabasco and olive oil

**Grilled Halloumi Salad (GF, V) — \$22.00**

Warm halloumi with rocket, semi-dried tomatoes, roast beetroot and pickled red onion, finished with balsamic glaze

**Lemon Prawn Salad (GF, DF) — \$27.00**

Lightly grilled prawns marinated in lemon myrtle with shaved fennel, rocket, cherry tomatoes and lemon dressing

**House made Seafood Chowder (GFO) — \$25.00**

Rich, creamy seafood chowder served with toasted sourdough

**Crispy Pork Belly Sliders — \$19.50**

Crispy pork belly served in mini brioche buns with pickled red onion slaw

## SIDE PLATES

**Waldorf Salad (GF, DF, V) — \$11.00**

**Salted Fries with Aioli (V) — \$10.00**

**Garden Salad (GF, V, DF, VE) — \$11.00**

**Waffle fries with Sweet Chilli Aioli (V) — \$12.00**

**Duck Fat Potatoes with Rosemary and Smoked Salt (GF, DF) — \$12.00**

**Chargrilled Broccolini with Pepper Berry butter (GF, V, VEO) — \$14.00**

## MAINS

**Cape Grim Scotch Fillet (GF, DF) — \$46.00**

Premium Cape Grim scotch fillet served with duck fat potato, roasted baby beetroot, chargrilled broccolini, carrot purée and Ninth Island Pinot jus

**Bass Strait Weekly Catch (GF, DFO) — \$43.00**

Fresh local fish served with creamy potato gratin, fennel-lemon salad and a light herb butter

**Pulled Beef Brisket Tacos (DF, V VEO) — \$32.00**

Soft tortillas filled with slow-cooked beef brisket, pickled red onion, chunky tomato salsa and salsa verde

**West Tamar Chicken (GF) — \$38.00**

Free range local chicken breast marinated in assorted spices, creamy Tasmanian mushroom ragu, creamy potato gratin and chargrilled broccolini

**Pork Ribs (GF, DF) — \$39.00**

Slow-cooked pork ribs served with Waldorf salad, duck fat potatoes and pickled onions

**Freshfield Garden Tart (V) — \$29.00**

Beetroot, caramelised onion and goat cheese tart with walnuts, rocket and Holm Oak honey drizzle

**Pea & Parmesan Gnocchi (V) — \$32.00**

Garden peas, mint, lemon zest, garlic and olive oil, tossed with classic gnocchi, topped with parmesan

## FAMILY FAVOURITES

**Chicken Parmigiana — \$29.00**

With garden salad and chips

**Chicken Schnitzel — \$27.00**

With garden salad and chips

**Battered Fish & Chips — \$28.00**

Battered fish, garden salad, tartare and chips

**Beef Burger — \$27.00**

Premium Tasmanian beef patty with tomato, bacon, egg, beetroot, cheese, relish and chips

**Vego Burger (V, VEO) — \$25.00**

Vegetable patty, lettuce, tomato, cheese, beetroot and chips

## PIZZA

**Margherita Pizza (GFO) - \$13.50**

Sugo base, mozzarella

**BBQ Meatlovers (GFO) — \$27.00**

BBQ base topped with pepperoni, bacon, chicken, chorizo, ham, caramelised onions and mozzarella

**Chicken & Brie (GFO) — \$27.00**

Sugo base, mozzarella, chicken, rocket, brie, semi dried tomatoes, drizzled with kewpie mayo

**Supreme (GFO) — \$26.00**

Sugo base, pepperoni, bacon, chorizo, olives, onions, pineapple, roasted peppers and mozzarella

**Pepperoni (GFO) — \$25.00**

Sugo base, pepperoni, caramelised onions and mozzarella

**Lamb (GFO) — \$27.00**

Sugo base, mozzarella, marinated lamb, rocket, caramelised onions, feta and drizzled with Greek yoghurt

**Tropical (GFO) — \$25.00**

Sugo base, ham, pineapple topped with mozzarella

**Vegetarian (GFO VEO VO) — \$25.00**

Sugo base, rocket, mushrooms, roasted pumpkin, onions, olives, roasted peppers and mozzarella

Gluten Free Bases are available for an extra \$4

## KIDS MEALS

All kids meals \$15.00

**Ham and Cheese Pizza with Chips**

**Cheeseburger with Chips**

**Fish and Chips**

**Nuggets and Chips**