

Alpenrose

Bistro



ENTREE

Garlic & Herb Bread	\$13.5
Cheesy Pizza (GFO)	\$13.5
<i>Sugo base W. mozzarella</i>	
Cheesy Garlic Pizza (GFO)	\$14
<i>Bechamel base W. garlic & mozzarella</i>	

Kilpatrick Oysters (GF,A) (1/2doz)	\$36
<i>Grilled oysters topped W. bacon & worcestershire sauce</i>	

Creole Baked Oysters (A)(1/2doz)	\$36
<i>Cheesy topped oyster baked W. creole seasoning</i>	

Prawn Spring Rolls (DF)	\$22
<i>House-made prawn spring rolls served W. nam jim</i>	

Cajun Chicken Tacos (DFO)	\$22
<i>Cajun spiced chicken-filled tacos W. tomato & coriander salsa, mozzarella, pickled onions & drizzled W. aioli</i>	

Beef Brisket Bao Buns (DF)	\$22
<i>Braised beef brisket filled bao bun dressed W. XO mayonnaise, spring onions & crushed peanuts</i>	

Baked Halloumi Salad (GF)	\$22
<i>Honey glazed baked halloumi on a salad of cherry tomatoes, fennel & salad greens drizzled W. balsamic glaze</i>	

Seafood Chowder (GFO,M)	\$25
<i>Rich creamy seafood chowder served W. crusty sourdough</i>	

SAUCES
 GRAVY (GF,DF)
 PEPPER GRAVY (GF,DF)
 MUSHROOM GRAVY (GF)
 GARLIC CREAM (GF)

\$ 3.50

MAINS

Marinated Chicken Breast (GF)	\$36
<i>Paprika & herb marinated chicken breast on potato gratin & greens, finished W. a wild mushroom ragout</i>	

Truffled Gnocchi Mushrooms (V)	\$35
<i>Sauteed exotic wild mushrooms tossed in truffle oil, wilted spinach & pan-fried gnocchi topped W. shaved parmesan</i>	

Cape Grim Scotch Fillet (GF,DFO)	\$46
<i>Char-grilled cape grim scotch fillet on confit garlic & truffle mash potato W. charred asparagus, baby carrots & red wine jus</i>	

Tasmanian Salmon (GF,DF,A)	\$42
<i>Soy & ginger glazed Tasmanian salmon on steamed jasmine rice W. greens</i>	

BBQ Pork Ribs (GF,DFO)	\$39
<i>Slow baked BBQ pork ribs W. roasted chat potatoes & garlic butter roasted corn</i>	

Crispy Pork Belly (GF)	\$38
<i>Crispy pork belly on confit garlic mash potato, fennel & pear salad & red wine jus</i>	

Spicy Prawn Linguini (DFO,I)	\$34
<i>Sauteed prawns, chilli & fennel tossed through linguini W. parsley oil & shaved parmesan</i>	

SIDES

Fries & Aioli (V,DF)	\$10
---------------------------------	-------------

Sweet Potato Wedges (V,DF)	\$12
-----------------------------------	-------------

W. sweet chilli mayo

Garden Salad (GF,DF)	\$11
-----------------------------	-------------

Chat Potatoes (GF,DF,V,VE)	\$12
-----------------------------------	-------------

Garlic & rosemary roasted

Seasonal Greens (GF,V,VEO,DFO)	\$14
---------------------------------------	-------------

Tossed W. peppercorn butter

BREAKFAST 7:30AM - 10AM | LUNCH 12PM - 3PM | DINNER & ROOM SERVICE 5:30PM - 8PM



PIZZAS

Spicy BBQ Chicken (GFO) \$27

BBQ base topped, cajun style chicken, bacon, caramelised onions & mozzarella

Tropical (GFO) \$25

Sugo base topped W. shredded ham, pineapple & mozzarella

Fungi (GFO) \$26

Sugo base, mushroom, spinach, feta, mozzarella & finished W. parsley oil

Supreme (GFO) \$27

Sugo base, pepperoni, bacon, chorizo, roasted peppers, pineapple, kalamata olives, caramelised onions & mozzarella

Pepperoni (GFO) \$25

Sugo base, pepperoni, caramelised onions, topped W. mozzarella

BBQ Meat Lover (GFO) \$27

BBQ base pepperoni, chorizo, bacon, ham, chicken W. caramelised onions & mozzarella

Lamb (GFO) \$27

Sugo base, tender lamb, spinach, caramelised onions, feta W. yogurt drizzle & mozzarella

Garlic Prawn (GFO) \$27

Bechamel base garlic prawn, mozzarella finished W. aioli

GLUTEN-FREE BASES ARE AVAILABLE FOR AN EXTRA \$4

FAMILY FAVOURITES

ALL SERVED WITH CHIPS

Chicken Parmigiana \$29

W. garden salad

Chicken Schnitzel \$27

W. garden salad & your choice of sauce

Battered Fish & Chips (I) \$28

Beer battered flathead fillets W. garden salad & our own tartar sauce

Vego Burger (V, VEO) \$26

Vegetable patty, lettuce, cheese, tomato, beetroot & aioli

Beef Burger (GFO) \$27

Premium Tasmanian beef patty W. bacon, egg, cheese, lettuce, tomato, beetroot & tomato relish

KIDS MENU \$15

12 YEARS AND YOUNGER

Bolognese Pasta

Tropical Pizza & Chips

Fish & Chips

Cheeseburger & Chips

Chicken Nuggets & Chips

DIETARY REQUIREMENTS

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTIONS

V - VEGETARIAN

VE - VEGAN

DF - DAIRY FREE

DFO - DAIRY FREE OPTIONS

VEO - VEGAN OPTION AVAILABLE

A= AUSTRALIAN

I- IMPORTED

M- MIXED

BREAKFAST 7:30AM - 10AM | LUNCH 12PM - 3PM | DINNER & ROOM SERVICE 5:30PM - 8PM



Alpenrose

Bistro



DESSERTS

Berry & Apple Crumble (GFO,DFO,V,VEO)

\$15

Local berries & apples topped with a crunchy crumble served W/ Van Diemen's Land Creamery vanilla bean ice cream

Choc Orange Tart (V)

\$17.50

Rich chocolate & orange ganache tart served W/ Van Diemen's Land Creamery chocolate and hazelnut ice cream

Sticky Date Pudding (V)

\$15.50

House-made sticky date pudding with butterscotch sauce served W/ Van Diemen's Land Creamery vanilla bean ice cream

Crème Brulee (V, GFO)

\$15.50

Vanilla bean crème brulee with burnt sugar top & pistachio biscotti

Whisky & Maple Dumplings (V)

\$17.50

House-made whisky & maple dumplings with a whisky cream sauce served W/ Van Diemen's Land Creamery whisky ice cream

Van Diemen's Land Creamery vanilla bean ice cream with Berry Compote (V, VEO, GFO)

\$14.50



FOR THE KIDS

Dixie cup

\$5

Chocolate Square W/ Ice Cream

\$8

