

WELCOME



ROARING
GRILL

WELCOME TO THE ROARING GRILL

The best produce in the world grows buffeted by the Roaring 40's wind - pure and clean. You are standing on the healthiest soil on Earth, and if you wait outside long enough, you'll find yourself soaked in the cleanest rain water on the planet. This in turn, helps Tasmania to produce the best meat and fresh produce in the world. We want to prove that to you.

Our beef and lamb is proudly sourced from Cape Grim region on the North West coast, the grass fed Wagyu beef hails from Robbins Island, and our seafood range features oysters from Bruny Island, Salmon from the Huon, Blue Eye Trevalla and fish from the pristine waters of the Southern Ocean. We also source the best seasonal fruits and vegetables from our incredible local producers.

Local beers, ciders and Tasmanian wines complement this extraordinary food.

The Roaring Grill is here to share the very best that Tasmania can offer. Join us.

Cheers,

Tony and the Roaring Grill team.

GRILLED BREAD

THICK CUT CRUSTY BREAD, WITH BALSAMIC OLIVE OIL AND HOUSE BUTTER **V** 6
 (OR WITH GARLIC & FRESH HERB BUTTER) **V** 7

FRESHLY SHUCKED PACIFIC OYSTERS (GREAT BAY BRUNY ISLAND, TAS)

NATURAL WITH LEMON **GF**
 KILPATRICK **GF**
 MORNAY
 (MINIMUM ORDER OF 3 OYSTERS) \$4EA.

SEAFOOD CHOWDER

CHOICE TASMANIAN SEAFOOD IN OUR OWN CREAMY CHOWDER BASE **GF** 18

BLUE EYE CEVICHE

CURED BLUE EYE SERVED WITH CHILLI AVOCADO VERMICELLI SALAD **GF** 20

CIDER BRAISED PORK BELLY

CARAMELISED APPLE RINGS & PEAR CIDER REDUCTION **GF** 18

HOUSE MADE SAUSAGE

SAUSAGE WITH POTATO PUREE, ONION CONFIT & RED WINE JUS **GF** 15

LEMON PEPPER CALAMARI

CUCUMBER AND CORIANDER SALAD WITH CITRUS AIOLI **GF** 17

SPICY CAPSICUM & GOAT'S CHEESE CROQUETTES

ASIAN SALAD SERVED WITH CITRUS AIOLI **V** 16

RIBS & WINGS

SOUTHERN FRIED BUFFALO CHICKEN WINGS WITH JALAPEÑO MAYONNAISE 16

BBQ GLAZE PORK SPARE RIBS SLOW-COOKED IN A SMOKEY BBQ BASTE,
 FINISHED IN A TAMARIND GLAZE **GF** 22

COMBINATION RIBS & WINGS **GF** 30

SHARE PLATTERS

for groups of 4 or more, you can enjoy a generous taste of each of the roaring entrées

CHOOSE FROM OUR PORK BELLY, BLUE EYE CEVICHE, SAUSAGE, RIBS, WINGS, CALAMARI, OYSTERS
 OR GOAT'S CHEESE CROQUETTE.

3 DISHES (\$20 PER PERSON) MINIMUM 4 PEOPLE – EXTRA DISHES \$5 PER HEAD. 20

MAIN

SCOTTSDALE FREE RANGE
BBQ GLAZED PORK RIBS

SLOW COOKED IN BBQ BASTE,
FINISHED IN A TAMARIND GLAZE,
SERVED WITH CHAMP POTATOES
AND CHOPPED HOUSE SALAD **GF** 42

LAMB RACK

SERVED WITH MINTED MASH
RED WINE JUS AND BROCCOLINI **GF** 36

TODAY'S MARKET FISH -

line caught fish,
fresh from the southern ocean. POA

HOUSE MADE SAUSAGES

POTATO PUREE, CONFIT ONION
AND RED WINE JUS **GF** 28

ROARING SLIDERS
& BEER BATTERED CHIPS

CAPE GRIM BEEF PATTIE,
BUTTER LETTUCE, BACON,
SWISS CHEESE, TOMATO
AND HOUSE MADE CHUTNEY 26

MUSHROOM RISOTTO

SELECTION OF WILD TASMANIAN
MUSHROOMS FINISHED WITH FRESH HERBS
& AGED PARMESAN **GF** **V** 30

BEEF CHEEK & BACON POT PIE

TOPPED WITH DELICATE PUFF PASTRY,
SERVED WITH ROASTED ROOT VEGETABLES 32

ROARING
GRILL

sides

BEER BATTERED THICK CUT CHIPS,
WITH ROSEMARY SALT **V**
\$9

CRISPY FRIED ONION
RINGS WITH AIOLI **V**
\$9

BUTTERED MASH
POTATO **GF**
\$9

SEASONAL
VEGETABLES **GF** **V**
\$9

"MAC & CHEESE"
\$9

WILD TASMANIAN MUSHROOMS
SAUTÉED WITH CREAM
PEDRO XIMÉNEZ SAUCE &
TASMANIAN GOATS CHEESE **GF**
\$9

SALADS

CHOPPED HOUSE SALAD W/
HUON VALLEY APPLES,
PEARS, WALNUTS, ICEBERG
LETTUCE AND OUR HOUSE
MAYONNAISE **GF** **V**
\$12

CAESAR SALAD W/
LETTUCE, BACON, PARMESAN,
EGG & CROUTON
\$12

GREEK SALAD W/
MESCLUN LETTUCE,
CHERRY TOMATOES, KALAMATA
OLIVES, TASMANIAN FETA,
CUCUMBER AND RED ONION
\$12

MAIN

ROARING GRILL

ALL NIGHT LAMB SHOULDER -

GREEK STYLE LAMB - SLOW ROASTED
OVERNIGHT WITH LEMON & OREGANO

to share with your choice of two sides:

HAND CUT CHIPS,
ONION RINGS,
SEASONAL VEGETABLES,
MASH, MAC & CHEESE,
HOUSE SALAD,
OR, WILD TASMANIAN MUSHROOMS.89

FLAME-GRILLED SKEWERS -

all skewers are served with Roaring Rice

THE BEEF & SCALLOP SKEWER

EYE FILLET MEDALLIONS
COMBINED WITH TASMANIAN
SCALLOPS SERVED WITH A
CREAM GARLIC SAUCE **GF**38

SATAY CHICKEN SKEWER

MARINATED NICHOLS
CHICKEN BREAST, SWEET PEPPERS,
ONION & SATAY SAUCE **GF**29

PORK & PINEAPPLE SKEWER

TENDER PORK LOIN,
PINEAPPLE AND SWEET PEPPER
& CHILLI PLUM SAUCE **GF**34

TASMANIAN SALMON SKEWER

SESAME & BLACK PEPPER CRUSTED
SALMON FILLET, LIME, ONION,
SHIITAKI MUSHROOMS
& THAI RED CURRY SAUCE **GF**35

sides

BEER BATTERED THICK CUT CHIPS,
WITH ROSEMARY SALT **V**
\$9

CRISPY FRIED ONION
RINGS WITH AIOLI **V**
\$9

BUTTERED MASH
POTATO **GF**
\$9

SEASONAL
VEGETABLES **GF V**
\$9

"MAC & CHEESE"
\$9

WILD TASMANIAN MUSHROOMS
SAUTÉED WITH CREAM
PEDRO XIMÉNEZ SAUCE &
TASMANIAN GOATS CHEESE **GF**
\$9

SALADS

CHOPPED HOUSE SALAD W/
HUON VALLEY APPLES,
PEARS, WALNUTS, ICEBERG
LETTUCE AND OUR HOUSE
MAYONNAISE **GF V**
\$12

CAESAR SALAD W/
LETTUCE, BACON, PARMESAN,
EGG & CROUTON
\$12

GREEK SALAD W/
MESCLUN LETTUCE,
CHERRY TOMATOES, KALAMATA
OLIVES, TASMANIAN FETA,
CUCUMBER AND RED ONION
\$12

STEAKS

ALL OUR STEAKS ARE AGED FOR A
MINIMUM OF THIRTY DAYS.

ALL GRILL DISHES ARE MARINATED IN
ROARING GRILL BASTE AND SERVED WITH
TASMANIAN CHAMP POTATOES AND OUR
CHOPPED HOUSE SALAD.

EYE FILLET

The most tender, melt-in-the-mouth steak
200G/300G ^{GF} 38/50

SCOTCH FILLET - CAPE GRIM

Tender with great flavour and marbling
300G/400G ^{GF} 39/49

PORTERHOUSE - CAPE GRIM

Flavour and texture perfectly combined
250G ^{GF} 34
350G ^{GF} 42

RIB EYE ON THE BONE - CAPE GRIM

*A fine cut of prime steer infused
with flavour from the bone*
(SMITHTON, NW TAS) 500G ^{GF} 55

MIXED GRILL

*150g eye fillet, house-made sausage,
lamb cutlet, local bacon, mushroom, tomato,
fried egg, potato rosti & house made chutney. . . . 45*

WAGYU

ROBBINS ISLAND JAPANESE FULL BLOOD
GRASS FED WAGYU (NW TAS), MARBLE SCORE 6+

WAGYU PORTERHOUSE 250g ^{GF} 66



ROARING GRILL

sides

BEER BATTERED THICK CUT CHIPS,
WITH ROSEMARY SALT ^V
\$9

CRISPY FRIED ONION
RINGS WITH AIOLI ^V
\$9

BUTTERED MASH
POTATO ^{GF}
\$9

SEASONAL
VEGETABLES ^{GF} ^V
\$9

"MAC & CHEESE"
\$9

WILD TASMANIAN MUSHROOMS
SAUTÉED WITH CREAM
PEDRO XIMÉNEZ SAUCE &
TASMANIAN GOATS CHEESE ^{GF}
\$9

sauces

\$3.50

MIXED PEPPERCORN ^{GF}

BÉARNAISE ^{GF}

HUON VALLEY MUSHROOM

RED WINE JUS

CAFÉ DE PARIS BUTTER ^{GF}

HOUSE BBQ SAUCE ^{GF}

CONDIMENT PLATE ^{GF}

\$4.50

ROARING 40'S BLUE
CHEESE SAUCE ^{GF}

PARTING IS SUCH SWEET SORROW

INDULGENT CHOCOLATE SOUP, CANDIED WALNUT, VANILLA BEAN ICECREAM & CHOCOLATE SOIL ^{GF}	16
TRIO OF BRÛLÉE ESPRESSO, GREEN TEA AND VANILLA BEAN ^{GF}	18
AFFOGATO WITH LIQUEUR ^{GF}	15
ICE-CREAM OR SORBET SELECTION ^{GF}	12
STICKY DATE PUDDING, SERVED WITH BUTTERSCOTCH SAUCE AND VANILLA BEAN ICECREAM	16
HOUSEMADE CHEESECAKE ASK OUR FRIENDLY WAITSTAFF ABOUT TODAY'S CREATION	16
APPLE AND MIXED BERRY CRUMBLE SERVED WITH MEANDER VALLEY DOUBLE CREAM AND VANILLA BEAN ICECREAM	16
TASMANIA'S FINEST CHEESE - CHOOSE 1, 2 OR 3 FROM OUR SELECTION, SERVED WITH LOCAL QUINCE PASTE, DRIED FRUIT AND CRACKERS	12/21/28

SWEETTAILS

GOLDEN CADILLAC	20
VANILLA BEAN ICE-CREAM, 30ML GALLIANO AND 30ML CRÈME DE CACAO BLENDED WITH CREAM	
GRASSHOPPER	20
VANILLA BEAN ICE-CREAM, 30ML CRÈME DE CACAO, 30ML CRÈME DE MENTHE, TOPPED WITH CREAM	

DESSERT WINES

	ORIGIN	GLASS (75ML)	BOTTLE
BETHANY LATE HARVEST RIESLING ^{500ML}	BAROSSA VALLEY, SA	10	45
JOSEF CHROMY BOTRYTIS ^{375ML}	REL BIA, TAS	10.5	46
CRAIGOW GEWURZTRAMINER ^{375ML}	CAMBRIDGE, TAS	11	49
FREYCINET BOTRYTIS ^{500ML}	FREYCINET, TAS	15	72

PLEASE SEE OUR WINE LIST FOR A SELECTION OF SPECIAL TASMANIAN AND SCOTCH MALTS, COGNACS AND LIQUEURS