

hello

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're here to share that.

- Tony and the Roaring Grill team.

GRILLED BREAD

THICK CUT CRUSTY BREAD, WITH
BALSAMIC OLIVE OIL AND HOUSE BUTTER **V** 7
(OR WITH GARLIC & FRESH HERB BUTTER) **V** 8

FRESHLY SHUCKED PACIFIC OYSTERS

(GREAT BAY BRUNY ISLAND, TAS)

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

SEAFOOD CHOWDER

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

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 DF** 17

VEGETARIAN FRITTATA

FRESH SEASONAL VEGETABLES, GOATS CHEESE,
SZECHUAN SPICE, TAHINI SAUCE **V** 17

RIBS & WINGS

SOUTHERN FRIED BUFFALO CHICKEN
WINGS WITH JALAPEÑO MAYONNAISE 16

PORK SPARE RIBS SLOW COOKED IN BBQ BASTE,
FINISHED IN A TAMARIND GLAZE **GF DF** 24

COMBINATION RIBS & WINGS **GF** 32

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,
SAUSAGE, RIBS, WINGS, CALAMARI,
OYSTERS AND VEGETARIAN FRITTATA.

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

**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 DF** 45

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**

EYE FILLET BEEF PATTIE,
BUTTER LETTUCE, BACON,
CHEESE, TOMATO, AIOLI,
AND HOUSE MADE CHUTNEY 26

MUSHROOM RISOTTO

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

ALL NIGHT LAMB SHOULDER

GREEK STYLE LAMB – SLOW ROASTED
OVERNIGHT WITH LEMON & OREGANO **GF DF**
to share with your choice of two sides: 94

LAMB RACK

SERVED WITH BUTTERED MASH RED WINE JUS
AND SEASONAL VEGETABLES **GF DF** 38

salads

CHOPPED HOUSE SALAD W/ HUON VALLEY
APPLES, PEARS, WALNUTS, ICEBERG LETTUCE
AND OUR HOUSE MAYONNAISE **GF V DF**
\$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
\$14

FLAME-GRILLED SKEWERS

- *Garlic dijon & lime salmon skewer*
SERVED WITH A MARINATED VEGETABLE AND
COUSCOUS SALAD WITH PEACH SALSA **DF** 38

- *Pesto chicken skewer*
CHICKEN BREAST MARINATED IN LEMON
PESTO WITH TOMATO AND ZUCCHINI
SERVED WITH CREAM PESTO SPAGHETTI **GF** 34

- *Beef and scallop skewer*
EYE FILLET MEDALLIONS
COMBINED WITH SCALLOPS
SERVED ON A BED OF RICE WITH
GARLIC AND CREAM SAUCE **GF** 42

sides

WE HAVE A LARGE RANGE OF ROARING SIDE DISHES AVAILABLE,
PLEASE SEE STEAKS PAGE FOR THE FULL LISTING.

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

ALL STEAKS 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** **DF** 38/50

TASMANIAN SCOTCH FILLET

Tender with great flavour and marbling

300G/400G **GF** **DF** 42/54

TASMANIAN PORTERHOUSE

Flavour and texture perfectly combined

250G **GF** **DF** 35

350G **GF** **DF** 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** **DF** 59

MIXED GRILL

150G EYE FILLET, HOUSE-MADE SAUSAGE, LAMB CUTLET,
LOCAL BACON, MUSHROOM, TOMATO, FRIED EGG,
POTATO ROSTI & HOUSE MADE CHUTNEY **GF** **DF** 48

TASMANIAN EYE FILET MIGNON

TENDER EYE FILLET WRAPPED IN STREAKY BACON, ON A
FRESHLY BAKED CROUTON, SEASONAL VEGETABLES
AND PARIS MASH SERVED WITH FORESTIERE SAUCE.

300G 60

sides

BEER BATTERED THICK CUT CHIPS,
WITH ROSEMARY SALT **V** **DF**

\$9

CRISPY FRIED ONION
RINGS WITH AIOLI **V** **DF**

\$9

BUTTERED MASH
POTATO **GF**

\$10

SEASONAL
VEGETABLES **GF** **V** **DF**

\$10

"MAC & CHEESE"

\$10

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

\$14

sauces

\$3⁵⁰

MIXED PEPPERCORN **GF**

BÉARNAISE **GF**

HUON VALLEY MUSHROOM **GF**

RED WINE JUS **GF** **DF**

CAFÉ DE PARIS BUTTER **GF**

HOUSE BBQ SAUCE **GF** **DF**

CONDIMENT PLATE **GF** **DF**

\$4⁵⁰

ROARING 40'S BLUE
CHEESE SAUCE **GF**

INDULGENT CHOCOLATE SOUP

CANDIED WALNUT, VANILLA BEAN
ICECREAM & CHOCOLATE SOIL **GF** 16

CREME BRÛLÉE

VANILLA BEAN WITH PISTACHIO BISCOTTI **GF** . . . 15

AFFOGATO

WITH LIQUEUR 15

ICE-CREAM

OR SORBET SELECTION **GF** 12

STICKY DATE PUDDING

SERVED WITH BUTTERSCOTCH SAUCE
AND VANILLA BEAN ICECREAM 16

DAILY CHEESECAKE

ASK OUR FRIENDLY WAITSTAFF
ABOUT TODAY'S CREATION 16

**CHOCOLATE RASPBERRY
MERINGUE TART**

SERVED WITH RASPBERRY COULIS
AND CHOCOLATE ICE CREAM **GF** 16

TASMANIA'S FINEST CHEESE

CHOOSE 1, 2 OR 3 FROM OUR SELECTION,
SERVED WITH LOCAL QUINCE PASTE,
DRIED FRUIT AND CRACKERS

BLUE (50G) 14
BRIE (50G) 14
CHEDDAR (50G) 14

REFRESHMENT?

Liqueur Coffee with your choice of:

GRAND MARNIER, DRAMBUIE,
FRANGELICO, GALLIANO, KAHLUA,
HELLYER'S WHISKY CREAM 15

Coffee & Tea

COFFEE OR SELECTION OF TEAS. 4.5

DESSERT WINES

JOSEF CHROMY BOTRYTIS

REL BIA, TAS
GLASS (75ML) 10.5 . . . BOTTLE 46

CRAIGOW RIESLING

CAMBRIDGE, TAS
GLASS (75ML) 11 BOTTLE 49