



ROARING GRILL



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.

- The Roaring Grill team.



START

GRILLED BREAD

THICK CUT CRUSTY BREAD WITH GARLIC & FRESH HERB BUTTER.....7

FRESHLY SHUCKED OYSTERS (MINIMUM ORDER OF 6)

(GREAT BAY BRUNY ISLAND, TAS)

NATURAL WITH LEMON.....3.5 each

WASABI CREAM... ..4 each

KILPATRICK..... 4.5 each

OYSTER BLOODY MARY SHOT.....9

PATATAS BRAVAS

ROASTED COCKTAIL POTATO SEASONED WITH GARLIC OIL,PAPRIKA,HOUSE-MADE AIOLI.....12

HOUSE MADE SAUSAGE

SAUSAGE WITH ROARING POTATO PUREE,ONION CONFIT & RED WINE JUS.....15

HONEY SOY CHICKEN

FRIED CHICKEN BREAST WITH HOUSE MADE HONEY SOY SAUCE& ASIAN STYLE SALAD..... 16

LIME PEPPER CALAMARI

ASIAN STYLE NAM JIM DRESSING SALAD WITH CITRUS AIOLI.....17

CIDER BRAISED PORK BELLY

CRISPY CIDER BRAISED PORK BELLY WITH DILL APPLE SAUCE & NAM JIM SALAD.....18

SALAD

GREEK SALAD

MESCLUN ,CHERRY TOMATO,RED ONION,CARROT,CUCUMBER,FETA AND OLIVES WITH SALAD DRESSING....14

GRILLED HALOUMI SALAD

SERVED WITH MESCLUN, CHERRY TOMATO, RED ONION, CARROT, CAPSICUM WITH HOUSE DRESSING.16

THAI GRILLED BEEF SALAD

MESCLUN,CHERRY TOMATO,RED ONION,CARROT,CAPSICUM,GRILLED BEEF WITH THAI STYLE DRESSING....18

KIDS MENU \$15

FISH&CHIPS/CHICKEN NUGGETS&CHIPS/ ROARING STEAK&CHIPS

= VEGETARIAN(V) = GLUTEN FREE (GF) = DAIRY FREE (DF)

ROARING WAGYU BEEF BURGER..... 25

WAGYU BEEF PATTIE, CHEESE, LETTUCE&TOMATO, BACON, ONION JAM AND SWEET POTATO CHIPS

ROARING VEGGIE MIXED GRILL ..... 29

GRILLED SEASONAL VEGETABLES, GRILLED HALOUMI, STUFFED MUSHROOM, POTATO PUREE AND GARDEN SALAD, SERVED WITH TOMATO RELISH& BASIL PESTO

BRAISED BEEF CHEEK .....37

6 HOURS BRAISED BEEF CHEEK SERVED WITH MASH, FRESH VEGETABLES & SLOW BRAISED BEEF GRAVY.

SEAFOOD RISOTTO ..... 38

MUSSELS,CALAMARI&FISH WITH WHITE WINE CREAM SAUCE AND GRILLED PRAWN SKEWER

TODAY'S MARKET FISH ..... 38

LINE CAUGHT FISH,FRESH FROM THE SOUTHERN OCEAN
SERVED WITH CREAMY BASIL RISOTTO AND FRESH BUTTERED VEGETABLES

TASMANIAN LAMB CUTLET .....38

SERVED WITH ROARING POTATO PUREE, RED WINE JUS AND SEASONAL VEGETABLES

TASMANIAN LAMB SHANK .....40

SLOW COOKED LAMB SHANK WITH MASH, SEASONAL VEGETABLES AND LAMB BRAISED ROSEMARY SAUCE

FREE RANGE BBQ GLAZED PORK RIBS (500g) .....42

SLOW COOKED IN BBQ BASTE, FINISHED IN A TAMARIND GLAZE, SERVED WITH MASH AND ASIAN STYLE SALAD

ROARING SHARE PLATTERS (for 2persons) 69

PORK BELLY,MEXICAN SAUSAGE WITH MASH, PORK RIBS, FRIED CHICKEN ,CALAMARI,GARDEN SALAD&CHIPS

FLAME-GRILLED SKEWERS

- *Satay Chicken Skewer* .....35

CHICKEN BREAST MARINATED IN LEMON, SERVED ON A BED OF RICE WITH HOUSE MADE SATAY SAUCE .

- *Beef and Prawn Skewer* .....39

EYE FILLET MEDALLIONS WITH PRAWNS SERVED ON A BED OF RICE WITH SWEET CHILLI GARLIC CREAM SAUCE

SIDES

BEER BATTERED THICK CUT CHIPS (V/DF).....8

SWEET POTATO CHIPS(V/DF).....8

CRISPY FRIED ONION RINGS WITH AIOLI(V/DF).....9

SEASONAL VEGETABLES(V/GF)9

BAKED CHEESEY POTATO PUREE (V/GF).....10

MAC&CHEESE (V) 10

STEAKS

SAUCES

MIXED PEPPERCORN(GF).....3
 RED WINE JUS(GF/DF).....3
 CAFE DE PARIS BUTTER(GF).....3

HUON VALLEY MUSHROOM(GF).....3
 HOUSE MADE BBQ SAUCE(GF/DF).....3
 ROARING 40'S BLUE CHEESE SAUCE(GF).....5

TASMANIAN EYE FILLET 38/50

THE MOST TENDER, MELT-IN-THE-MOUTH STEAK SERVED WITH ROARING POTATO PUREE AND HOUSE SALAD.....200G/300G

TASMANIAN SCOTCH FILLET 42/55

TENDER WITH GREAT FLAVOUR AND MARBLING SERVED WITH ROARING POTATO PUREE AND HOUSE SALAD.....300G/400G

TASMANIAN PORTERHOUSE 38

FLAVOUR AND TEXTURE PERFECTLY COMBINED SERVED WITH ROARING POTATO PUREE AND HOUSE SALAD.....300G

MIXED GRILL 50

EYE FILLET, SAUSAGE, LAMB CUTLET, PRAWN SKEWER, BACON, STUFFED MUSHROOM, TOMATO AND POTATO PUREE WITH HOUSE MADE BBQ SAUCE

RIB EYE ON THE BONE 59

A FINE CUT OF PRIME STEER INFUSED WITH FLAVOUR FROM THE BONE500G

TASMANIAN EYE FILLET MIGNON59

TENDER EYE FILLET WRAPPED IN STREAKY BACON, ON A FRESHLY BAKED CROUTON, SEASONAL VEGETABLES AND PARIS MASH SERVED WITH FORESTIERE SAUCE300G

WAGYU 62

TASMANIAN GRASS FED, MARBLE SCORE 6+ WAGYU SCOTCH FILLET

SERVED WITH ROARING POTATO PUREE & SEASONAL VEGETABLES.....300G

TASMANIA-MADE ICE-CREAM 12

LAVENDER  / CHOCOLATE  / GREEN TEA  / SALTED CARAMEL

TIRAMISU 15

TRADITIONAL ITALIAN SPECIALTY WITH LAYERS OF LIQUORED COFFEE IMBUED MASCARPONE AND SAVAIARDI BISCUITS TOPPED WITH DUSTING OF CHOCOLATE.

CREME BRÛLÉE  15

VANILLA BEAN WITH DRY FRUIT

AFFOGATO  15

Liqueur Coffee with your choice of:

GRAND MARNIER/ DRAMBUIE/ FRANGELICO/ KAHLUA/ TIA MARIA/ BAILEY/ BENEDICTINE/ GALLIANO

INDULGENT CHOCOLATE SOUP  16

CANDIED WALNUT, VANILLA BEAN ICECREAM & CHOCOLATE SOIL

STICKY DATE PUDDING 16

SERVED WITH BUTTERSCOTCH SAUCE AND VANILLA BEAN ICECREAM

MATCHA PANNA COTTA  16

MATCHA INFUSED PANNA COTTA WITH SALTED PISTACHIO AND GREEN TEA ICE CREAM

DESSERT WINES

	ORIGIN	GLASS (75ML)	BOTTLE
JOSEF CHROMY BOTRYTIS 375ML	REL BIA, TAS	10	46
FREYCINET BOTRYTIS SAUV BLANC 500ML	EAST COAST, TAS	12	60

COFFEE FROM 4
ESPRESSO/ LONG BLACK/ LATTE/ CAPPUCCINO/ FLAT WHITE/ MOCHA/ HOT CHOCOLATE

TEA 4.5

EARL GREY/ ENGLISH BREAKFAST/ AUSTRALIAN GREEN TEA
ORGANIC PEPPERMINT/ LEMONGRASS&GINGER/ ORGANIC CHAMOMILE