

START

ROARING GRILL

GRILLED CHEESY BREAD (V)	14
TURKISH GARLIC BREAD WITH GRILLED THREE CHEESES BLEND	
GARLIC PRAWNS	28
CAPERS, TOMATO, CHILLI, BASIL WITH CHARRED SOUGHDOUGH	
SALT AND PEPPER SQUID (GF) (DF)	26
HOUSE SALAD, CHIPS, AIOLI	
BONE MARROW ON SOURDOUGH	21
CARAMILISED ONION, HOUSE PICKLES	
GOURMET CHARRED SAUSAGE (GF)	19
TASSIE GOURMET CASALINGA PORK SAUSAGE, POTATO MASH, PINOT JUS	
ARANCINI BALLS TRIO (GF) (V)	14
PLATE OF ARANCINI BALLS WITH HOMMUS, HOUSE SPICY MAYO	

OYSTERS (GF) (DF)	each
NATURAL	5
KILPATRICK	6
MIGNONETTE, CAVIAR	6

KIDS

KIDS MENU	
CHICKEN NUGGETS & CHIPS	16
FISH & CHIPS	16
MINI DEVIL'S KIDS BURGER & CHIPS	16



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

A surcharge applies for to all purchases on Sundays and Public Holidays

STEAKS

ROARING GRILL

Our flame grilled Tasmanian CAPE GRIM steaks served with Roaring Paris mash and vegetables

CAPE GRIM RIB EYE ON THE BONE (400g)  **65**

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

CAPE GRIM PORTERHOUSE (300g)  **49**

FLAVOUR AND TEXTURE PERFECTLY COMBINED

CAPE GRIM ROARING EYE FILLET (250g)  **59**

THE MOST TENDER, MELT-IN-THE-MOUTH STEAK

CAPE GRIM SCOTCH FILLET (300g)  **59**

TENDER AND FULL OF GREAT FLAVOUR

SIDES

ROARING CHIPS (V,DF) **11**

HOUSE SLAW (V,DF) **12**

POTATO BRAVAS (V,GF) **13**

SEASONAL VEG (V,GF,DF) **15**

FRESH SALAD dressing (V,GF) **15**

SAUCES

GARLIC BUTTER (GF) **5**

PEPPERCORN (GF) **5**

MUSHROOM (GF) **5**

RED WINE JUS (GF,DF) **5**

ROARING SPICY BBQ (GF,DF) **5**

GRILLS

ROARING SHARE PLATE (2 people) **85**

BBQ PORK RIBS, CAPE GRIM BEEF, BONE MARROW, HOUSE SALAD, ROARING CHIPS

+ CHOICE OF SAUCES (ADDITIONAL)

+ UPGRADE TO FULL PORTERHOUSE, EYE FILLET, SCOTCH OR RIBEYE

ROARING MIXED GRILL **62**

150G CAPE GRIM BEEF, LAMB RUMP, TASSIE SAUSAGE, GARLIC PRAWNS,

BONE MARROW, HOUSE SALAD, ROARING CHIPS

+ CHOICE OF SAUCES (ADDITIONAL)

+ UPGRADE TO FULL PORTERHOUSE, EYE FILLET, SCOTCH OR RIBEYE

GRILLED CLOVER LAMB RUMP  **49**

MARINATED TASMANIAN LAMB RUMP, SEASONAL VEG, RED WINE JUS

CHARRED & GLAZED BBQ PORK RIBS **48**

SLOW COOKED IN BBQ BASTE, CHARRED & FINISHED IN A HOUSE SPICY BBQ SAUCE

SERVED WITH CHIPS & SLAW

FISH OF THE DAY  **45**

GRILLED FRESH MARKET FISH, SEASONAL VEG, LEMON BEURRE BLANC

BEEF DEVIL'S BURGER  **32**

CHARRED BEEF BURGER, HOUSE PICKLE, LETTUCE, TOMATO, CARAMALISED ONION, CHEESE, SPECIAL DEVIL'S SAUCE & ROARING CHIPS

DESSERT

ROARING
GRILL

STICKY DATE PUDDING

VANILLA ICE CREAM, TOFFEE SAUCE

16

ROARING BASQUE BAKED CHEESECAKE

MIX BERRY COULIS, CHANTILLY CREAM

16

PANNA COTTA

GF

MIX BERRY COULIS, SEASONAL BERRIES

16

AFFOGATO

GF

Liqueur Coffee with your choice of:

DRAMBUIE/ FRANGELICO/ KAHLUA/ TIA MARIA/ BAILEY'S/ BENEDICTINE/ LICOR 43

19

SPECIAL ROARING SPECIAL HOT CHOCOLATE

SPECIAL ROARING HOT CHOCOLATE BLEND, COUPE OF CHANTILLY VANILLA CREAM

9

LONDON FOG

BLENDED EARL GREY LATTE WITH A HINT OF VANILLA

8

MILKSHAKE

CHOCOLATE, VANILLA OR CARAMEL

8

GIOCONDA COFFEES

A RANGE OF COFFEES & MILKS AVAILABLE

6+

POT OF TEA SELECTION

ENGLISH BREAKFAST | PEPPERMINT | CHAMOMILE | EARL GREY
LEMONGRASS & GINGER | GREEN TEA

8

TASMANIAN CHEESE PLATTERS

16/30

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 (named after the famous Roaring 40's)

ROARING
GRILL

ROARING GRILL