

MITCHELL RIVER TAVERN

SINCE 1980'S

ME
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STARTERS

GARLIC BREAD 10

Toasted ciabatta, whipped rosemary & garlic butter, olive oil, hempseed dukkah
GFA, Veg



BALSAMIC TOMATOES 14

whipped ricotta, pan-fried balsamic tomatoes, basil, oregano, chargrilled ciabatta, olive oil
GFA, Veg

TEMPURA OYSTERS 21

Tempura battered oysters (1/2 dozen), cauliflower & lime puree, wasabi kewpie, fried shallots
Suggested wine: 821 South Sauv Blanc, Marlborough NZ

THAI SATAY CHICKEN 19


Marinated chicken thigh skewers (3), herbed slaw, lime, Thai peanut sauce, fresh chilli, coriander
GF  
Suggested wine: Pewsey Valley Riesling, Eden Valley SA

MIDDLE EASTERN FALAFEL 15

chickpea & cauliflower falafels, butternut pumpkin hummus, wilted spinach, toasted almonds, kasoundi, pomegranate
GF, Veg, Vegan
Suggested wine: Taylor Made Pinot Noir Rose, Adelaide Hills SA

MAINS

SQUID INK LINGUINE 28

Pan-fried prawns, squid ink linguine, garlic, lemon, chilli, herbs, butter and pecorino
GFA 

Suggested wine: Grant Burge "Benchmark" Merlot, Barossa SA

SCOTCH FILLET 39

350G Scotch fillet, cooked to your liking, kipfler wedges, your choice of sauce (horseradish butter, gravy, peppered mushroom gravy, aioli, kasoundi, tomato sauce)
Suggested wine: Lightfoot & Sons Shiraz, East Gippsland VIC



FISH OF THE WEEK MARKET PRICE

crispy battered fresh fish, kipfler wedges, lemon, house made tartare
Suggested wine: Taylors Hotelier Pinot Gris, Clare Valley SA

MRT PARMA 21

In house panko crumbed chicken breast, Napoli sauce, Shaws ham, 2 cheese blend, kipfler wedges

COCONUT CURRY 20

Kumara & cauliflower, coconut curry, lime, chilli, lemongrass, garlic, coriander, saffron rice
GF, Veg  
Add Prawns - 8
Add Chicken - 5
Suggested wine: Lightfoot & Sons Chardonnay, East Gippsland VIC

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SINCE 1980'S

MAINS CONTINUED

GNOCCHI 22

Potato & ricotta gnocchi, roasted butternut pumpkin, baby spinach leaves, sage butter, Meredith dairy goat's chevre, hempseed dukkah Veg

Suggested wine: Paladino Pinot Grigio, Italy

EYE FILLET 40

250g eye fillet cooked to your liking, chat potatoes, baby spinach, pine nuts, thyme roasted field mushrooms, horseradish butter

GF

Suggested wine: De Bortoli Regional Reserve Pinot Noir, Yarra Valley VIC

CHILLI CHICKEN 23

Herb & chilli marinated chicken supreme, kaffir lime & lemongrass risotto, charred spring onion, red chilli, pan juices

GF 

Suggested wine: Zilzie BTW Chardonnay, Murray Darling VIC


DUCK CONFIT 29

Confit duck breast, duck fat roasted kipfler potatoes, sauteed greens, duck sauce, toasted sesame

GF

Suggested wine: Zilzie BTW Cab Merlot, Murray Darling VIC

SAUCES ALL GF 2.50

Horseradish, Gravy, Peppered Mushroom Gravy, Aioli, Kasoundi 
Tomato Sauce

KIDS

CHEESEBURGER 13

Brioche bun, house made beef pattie, American cheddar, tomato sauce, beer battered steak fries

BATTERED FISH 12

Crispy battered fish, beer battered steak fries OR vegetables, tomato sauce

CHICKEN TENDERS 12

Panko crumbed chicken tenders, beer battered steak fries OR vegetables, tomato sauce

SIDES

KIPLER WEDGES 7

Rosemary, lemon & pepper compound salt, aioli

SAUTEED SEASONAL GREENS 8

Butter, toasted sesame seeds, pecorino

GARDEN SALAD 5

Leafy greens, julienne vegetable, cherry tomatoes, spanish onion

BEER BATTERED STEAK FRIES 5

Paprika compound salt, tomato sauce

SWEETS

BANANA CRUMBLE 12

Baked banana, cinnamon, oats, walnuts, coconut, vanilla ice cream, salted caramel

CHOCOLATE FUDGE 11

Baked chocolate fudge, coffee ice cream, coffee beans

SAFFRON PEAR 14

saffron & Chai poached pear, vanilla bean, rose & honey mascarpone, pistachio dukkah, spiced saffron syrup

MITCHELL RIVER TAVERN

**DRI
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SINCE 1980'S

NON ALCOHOLIC DRINKS

Soft Drink - Post Mix Pepsi, Pepsi Max, Solo, Lemonade, Raspberry, Soda, Dry Ginger

Juice - Apple, Orange & Pineapple

Soft Drink Cans - Coke, Coke Zero, Lemonade, Solo

Schweppes Bottles - Soda Water, Tonic, Mineral Water, Dry Ginger

HOT DRINKS

Teas - English Breakfast, Peppermint, Earl Grey, Black Tea, Green Tea

Coffees - Short Black, Latte, Cappuccino, Long Black, Flat White, Mocca

Hot Chocolate

TAP BEER

Montague Pear Cider, Carlton Draught, Carlton Dry, Cascade Light, Great Northern, Byron Bay, 150 Lashes, Furphy

BOTTLED BEER

Victoria Bitter, XXXX Gold, Hahn Premium Light, Hahn Super Dry

CRAFT BEER

Corona, Heineken, Pure Blonde, Crown Lager, James Boags Premium, Stella Artois, Peroni, Coopers Extra Stout, Guinness Extra Stout

CIDER - \$7.00

Sommersby Blackberry, Pear & Apple

Strongbow Original, Dry & Sweet

RTDS

Jim Beam, Canadian Club & Cola, Canadian Club & Dry, Bundy Original, Wild Turkey & Cola, Wild Turkey 101 & Cola, Jack Daniels

CRUISER - \$8.00

Cruiser Pineapple, Watermelon, Strawberry, Berry, Guava, Orange, Raspberry, Lemon & Lime, Blueberry, Pom Pom

BASIC SPIRITS - \$9.00 (30ML)

Jim Beam, Southern Comfort, Johnnie Walker Red, Bundy Rum, Cougar, Canadian Club, Bacardi Rum, No 12 Ouzo, Kahlua, Baileys, Tia Maria, Smirnoff Vodka, Gordons Gin, Midori, Malibu

PREMIUM SPIRITS - \$10.00 (30ML)

Jack Daniels, Jim Beam Devils, Wild Turkey, Wild Turkey 101, Tullamore Dew, Jameson Whiskey, Fireball Whiskey, Makers Mark Whiskey, Sailor Gerry Spiced Rum, Captain Morgan, Cointreau, Drambuie, Frangelico, Galliano, Galliano Vanilla, Galliano Black, Tanqueray Gin, Sierra Tequila, Jager, St Agnes Brandy

PORTS - \$6.00

Penfolds Port

WINE LIST - PLEASE ASK OUR FRIENDLY WAIT STAFF FOR A WINE LIST