

MITCHELL RIVER TAVERN

ME NU

SINCE 1980'S

STARTERS

GARLIC BREAD 10

Oven baked Turkish bread with a herb garlic butter, olive oil & balsamic reduction

V, GFA

BRUSCHETTA 12

Seasalt Bakery sourdough, roasted cherry tomatoes, balsamic reduction & creamy Meredith Dairy goat's cheese.

V, GFA (Vegan available on request)

CLASSIC MIXED OYSTERS 21

Mixed 1/2 dozen oysters, 3 kilpatrick with a smokey BBQ bacon sauce, 3 mornay creamy white sauce

Suggested wine: Vidal Estate Sauv Blanc, Marlborough NZ

CALAMARI 16

Lakes Entrance calamari lightly coated in a sumac rice flour, fried and served with Asian slaw and coriander lime mayo.

GF

Suggested wine: Lightfoot & Sons Rose, East Gippsland VIC

SOMETHING LIGHT

ROAST PUMPKIN STACK 18

Roast pumpkin wedge, quinoa, cranberry, walnut & goats cheese salad, apple cider dressing & balsamic reduction

V (Vegan available on request)

THAI BEEF SALAD 22

with fried shallots, cashews and a ginger & coriander vinaigrette

SMOKED SALMON 23

Eden's Smoke House, smoked Atlantic salmon, macadamias, crispy prosciutto in a green leaf salad with a honey mustard dressing

MAINS

SQUID INK LINGUINE 28

Pan-fried prawns, chorizo, chilli, garlic & cherry tomatoes in a herb butter sauce with pecorino & rocket

GFA

Suggested wine: Wild Dog Estate, Riesling, Warragul VIC

SCOTCH FILLET 39

350gm Scotch fillet, cooked to your liking, beer battered steak fries, your choice of sauce (gravy, pepper, mushroom, herb garlic butter, hollandaise, seafood sauce extra

Suggested wine: Lightfoot & Sons Shiraz, East Gippsland VIC

FISH AND CHIPS 18

Fresh locally sourced crispy battered fish, beer battered steak fries, house made tartare sauce

GFA (Can be Grilled)

Suggested wine: Lightfoot & Sons Chardonnay, East Gippsland VIC

MRT PARMA 22

In house panko crumbed chicken breast, Napoli sauce, Shaws ham, 2 cheese blend, beer battered steak fries

CHICKEN SUPREME 26

Confit chicken breast served with char grilled vegetable stack and a pesto sauce

GF
Suggested wine: Blue Gables Pinot Gris, Gippsland VIC

MITCHELL RIVER TAVERN

ME NU

SINCE 1980'S

MAINS CONTINUED

VEGETARIAN LASAGNE 26

Locally sourced Rainbow Creek fresh pasta, butternut pumpkin, spinach & ricotta served with a side of salad

Suggested wine: Leftfield Pinot Noir, Marlborough NZ

FILLET MIGNON 42

200gm eye fillet cooked to your liking, wrapped in bacon served with chat potatoes, field mushroom, asparagus & hollandaise sauce

GF

Suggested wine: Sarsfield Estate Cab Shiraz Merlot, East Gippsland VIC

FISH OF THE DAY MARKET PRICE

Pan fried locally sourced fish, served on kipfler potatoes, cherry tomatoes, chorizo with salsa verde & balsamic reduction

GFA

SIDES

CRISPY CHAT POTATOES 7

Tossed in herb garlic butter & parmesan

SAUTEED SEASONAL GREENS 8

Butter, toasted sesame seeds, pecorino

CHEF SALAD 6

Pickled onion, cherry tomato, cucumber, pecorino & leafy greens.

V, GF, Vegan Optional

BEER BATTERED STEAK FRIES 6

with Aioli

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

SAUCES ALL GF 2.50

Gravy, Pepper Gravy, Mushroom Gravy, Herb garlic butter, Hollandaise, Tomato sauce & Aioli

Seafood Sauce - \$9.00

SWEETS

CREME BRULEE 14

Baileys creme brulee served with vanilla bean ice cream & chocolate flakes

GFA

NEW YORK CHEESECAKE 14

Served with berry compote, cream & fresh berries

VEGAN DESSERT 14

Traditional sticky date pudding with butterscotch sauce & vegan ice cream

CHOCOLATE INDULGENCE 14

Ganache coated chocolate cake served with fresh berries, chocolate flakes & cream

SORBET 10

Mango & raspberry sorbet served with fresh berries

GF, Vegan

GFA - Gluten Free Available, GF - Gluten Free, Vegan, V - Vegetarian,

MITCHELL RIVER TAVERN

**DRI
NKS**

SINCE 1980'S

NON ALCOHOLIC DRINKS

Soft Drink - Post Mix Pepsi, Pepsi Max, Solo, Lemonade, Raspberry, Soda, Dry Ginger
Juice - Apple, Orange & Pineapple
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

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

BOTTLED BEER

Victoria Bitter, Carlton Draught, Carlton Dry, 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, Southern Comfort &
Cola, Wild Turkey & Cola, Wild Turkey 101 & Cola, Jack Daniels & Cola

CRUISER - \$8.00

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

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, Wild Turkey American Honey,
Tullamore Dew, Jameson Whiskey, Fireball Whiskey, Makers Mark Whiskey, Sailor Gerry Spiced
Rum, Captain Morgan, Cointreau, Drambuie, Frangelico, Chambord, 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**