



BREAD

Pesto Naan Bread \$7.50

Char-grilled naan bread enriched in basil pesto and mozzarella cheese.

Our Chef's Sourdough Loaf \$8.50

Warm sourdough loaf with a side of basil pesto and garlic herb butter.

ENTREE

Smoked Salmon Mille-feuille \$14.50

Peppered Tasmanian smoked salmon with sour cream layered between crispy pappadums on a salad of rocket lettuce, shaved parmesan, roasted pine nuts and fetta filled pepper dews.

Seafood Tasting Plate \$15.50

A Tasmanian seafood tasting plate of natural oysters with sour cream and dill, Pirate Bay marinated octopus, smoked salmon, kilpatrick scallops and smoked Bass Strait peppered trevally served with char-grilled naan bread and basil pesto.

Herb Glazed Wallaby \$14.50

Caramelised onion and halloumi cheese pastry tart on an antipasto vegetable and rocket salad topped with char-grilled herb wallaby.

Tasmanian Oysters

Natural ½ dozen \$15.50 dozen \$27.00

With a side of sour cream and wasabi.

Kilpatrick ½ dozen \$16.50 dozen \$28.00

Traditional with bacon and Worcestershire sauce.

Salamanca ½ dozen \$16.50 dozen \$28.00

Natural with basil infused lemon and lime sorbet.

King Prawn Salad \$16.50

King prawns complimented with a lemon infused Greek salad with sweet chilli, basil pesto and cocktail dipping sauce.

Tasmanian Scallops \$17.50

Tasmanian scallops in half shells glazed with honey and served with a salad of rocket, watermelon and pickled ginger topped with garlic and dill butter.



MAIN

Our Char-grilled Salamanca Black Angus Cut Steaks

~ *Scotch Fillet 300gms* ~ \$29.50

~ *Rib Eye Approx. 400-450gms* ~ \$37.00

~ *Rump 350gms* ~ \$25.50

~ *Porterhouse 300gms* ~ \$29.00

All Black Angus Steaks are served on garlic, sweet potato and pumpkin mash with your choice of sauce:

~ *Mushroom and rosemary jus* ~

~ *Green peppercorn and onion brandy jus* ~

~ *Scallops and prawns in a garlic and chive cream sauce {extra \$4.50}* ~

Our Chef's Famous Seafood Three Layered Tier For One \$45.00 & For Two \$85.00

~ *First layer* ~

Sesame crumbed flathead, prawns, scallops and calamari on beer battered fries.

~ *Second layer* ~

Peppered smoked salmon, prawns, smoked trevally, marinated octopus and antipasto vegetables.

~ *Third layer* ~

Your choice of natural or kilpatrick oysters.

Salamanca Inn Fish & Chips \$21.50

Fillets of sesame crumbed flathead on beer battered salted fries, served with tartare and lemon.

Seafood Gnocchi \$21.50

Vegetable gnocchi stirred through with scallops, prawns, Atlantic salmon, roasted pumpkin, sun-dried tomatoes and olives in a white wine, garlic and dill cream sauce, finished with baby spinach and fresh shavings of parmesan.

Char-gilled Tasmanian Atlantic Salmon \$26.00

Atlantic salmon char-gilled, on a salad of peppered rocket, shaved parmesan, mandarin slices, cherry tomatoes and pistachio nuts, topped with chilli sun-dried tomato tapenade.

Char-grilled Chicken Breast \$24.50

Char-grilled chicken breast filled with sun-dried tomatoes and camembert cheese on a vegetable risotto patty with basil pesto cream sauce.

Vegetarian Lasagne \$22.50

Layers of vegetables, pasta and spicy tomato salsa topped with tempura eggplant and camembert cheese.

Side of fries ~ for 1 \$5.50 or for 2 \$9.50

Please enjoy our self-service cold salad and hot vegetable buffet.



DESSERT
\$9.50

Traditional Sticky Date Pudding

Served warm with a rich caramel sauce, pure cream and vanilla bean ice-cream.

Andy's Famous Tasmanian Sorbets

A delectable sampling plate of Andy's award winning sorbets.

Chocolate Crème of Caramel

Rich chocolate crème of caramel with pure cream, roasted wattle seed and macadamia nut ice-cream.

Vanilla Bean Panacotta

Vanilla bean panacotta served with apple, raspberry and rhubarb compote with ice-cream.

Orange Syrup Cake

Warm orange syrup cake with orange liqueur syrup, pure cream and citrus sorbet.

Cheese & Fruit Platter

A selection of local cheeses, fresh fruit and wafer biscuits.