



691 East Derwent Highway

Risdon 7017

6243 0548

www.risdonbrookhotel.com.au

Open Daily

Lunch

12-2pm

Dinner

Sunday – Thursday 5.30-8pm

Friday – Saturday 5.30-8.30pm

BREAD

Crusty garlic bread 7.50

Crusty cheesy bread 9.00

Bacon & cheese pull apart 9.00

ENTREE

Chorizo croquettes 13.50

Served with green leaves & paprika mayonnaise

Bruschetta 12.50 (V)

Toasted ciabatta, tomato, spanish onion, bocconcini & basil

Seafood chowder E 13.50 M 27.00

Fish, prawns, scallops & mussels in a creamy seafood broth served with crusty bread

Salt & pepper calamari 13.00 (GF)

Served with slaw, smoked paprika & lime mayonnaise

Traditional caesar salad E 12.00 M 23.00

Baby cos leaves, crispy bacon, parmesan croutons

With chicken tenderloins E 14.00 M 27.00

Pumpkin & walnut salad 13.00 (GF, V)

Spiced roasted pumpkin, fire roasted peppers & spinach salad

House made soup 11.00

Served with crusty garlic bread

SIDES

Salty chips 5.00

Vegetables 5.00

Garden salad 5.00

MAINS

Chicken or Beef schnitzel

Served with chips & salad or vegetables

Plain 22.00

With lemon or a sauce of your choice

Parmigiana 24.00

RBH tomato sauce & mozzarella cheese

Hawaiian 26.00

RBH tomato sauce, virginian ham, pineapple & mozzarella cheese

BBQ meat lovers 26.00

BBQ sauce, ham, bacon & sausage topped with cheese

Caramelized onion & bocconcini 25.00

RBH tomato sauce, caramelized onions, roasted peppers & bocconcini

Seafood sensation 29.00

Crumbed flathead, crumbed calamari, prawns, scallops with tartare sauce, lemon & salty chips

Crumbed Tasmanian scallops 33.00

Served with chips, tartare sauce & lemon wedge

Crumbed flathead fillets 24.50

Served with chips, tartare sauce & lemon wedge

Salt & pepper calamari 25.00

Served with chips & lime mayonnaise

Grilled Tasmanian Atlantic Salmon 29.00

Served with garlic cream sauce, chips & salad

Scotch fillet 350g 32.00

T-bone steak 400g 29.50

Porterhouse steak 350g 29.00

Served with your choice of sauce with chips & salad or vegetables

Pork cutlet 27.50 (GF)

Slow roasted pork cutlet served with maple glazed apples & seeded mustard jus

Lamb shoulder 28.00 (GF)

Slow braised lamb shoulder in red wine jus served on roasted root vegetables

Lamb rack 30.00 (GF)

4-point lamb rack cooked medium rare, served on roasted root vegetables with a red wine jus

Risdon Cove chicken breast 26.00 (GF)

Oven roasted filled with brie, wrapped with bacon, spinach & pea puree, red wine jus

Vegetable korma 24.50 (GF, V)

Roast vegetable, chickpea & coconut, served on steamed rice

SAUCES

Mushroom

Pepper

Creamy dienne

Red wine jus (GF)

Gravy

Garlic aioli, peri peri (GF)

Tartare (GF)

Extra sauce 3.00

Scallop & prawns in a garlic cream sauce 7.50 (GF)

DESSERTS

Macadamia pudding 11.00

Topped with dark chocolate sauce & served with vanilla ice cream

RBH cookie skillet 11.00

Goopy hot chocolate cookie topped with marshmallows served with caramel sauce & chocolate ice cream

Pear & almond crumble 11.00 (GF)

Served with vanilla ice cream

Warm chocolate brownie 11.00

Served with chocolate sauce & ice cream

Cheesecake 11.00

Classic French vanilla with passionfruit, berries & cream

HOT DRINKS

Cappuccino C 4.50 M 5.00

Latte 4.50

Flat White C 4.50 M 5.00

Pot of tea 5.00



KIDS MENU

\$9

For children under 12 years

All served with a complimentary soft drink and ice-cream sundae with choice of chocolate, strawberry, caramel or banana topping.

Chicken nuggets

Squid rings

Lasagna

Flathead

Served with chips or vegetables

