



DINING  
AT  
HADLEY'S

AVAILABLE BETWEEN 6PM - 9PM

Tasmania is renowned for some of the world's finest produce and we seek to celebrate that excellence in every meal.

Our goal is to provide our guests with an uncomplicated menu influenced by seasonal, fresh, local flavours.

We trust you will enjoy your experience with us and recommend Hadley's to others.





## ENTREES

- Bread** (v) (vgo) 8  
Warm crusty ciabatta served with butter, or balsamic vinegar & olive oil
- Spinach Dip** (v) (gfo) 13  
Three cheese spinach dip, warm tortilla triangles
- Scallop Scampi** (gfo) 21  
Bass Strait scallop scampi, garlic butter and herbs, chargrilled crostini
- Sticky Pork Belly** (gf) (df) 18  
Brown sugar glazed Scottsdale pork belly, apple puree, petite salad
- Webb's Seafood Chowder** (gfo) 17  
Rich creamy chowder, house smoked salmon, crusty bread
- Soup** (v) (gfo) 12  
Roasted butternut pumpkin soup, warm dinner roll
- Apple & Feta Salad** (v) (gf) 16  
Spinach, apple, cranberries, pepita kernels, cherry tomatoes, mandarin, apple & honey vinaigrette, feta cheese
- Southern Ocean Calamari** (gf) (df) 19  
Lemon pepper & rice crusted calamari, pepperberry aioli, petit salad

(df) dairy free (gf) gluten free (gfo) gluten free option (v) vegetarian (vgo) vegan option

## MAINS

**Seafood Risotto** (gf) 30

House marinara mix, creamy white wine sauce, shaved parmesan, Tasmanian scallops

**Mushroom Risotto** (gf) (df) (vg) 26

Tasmanian mushroom medley, spinach, truffle oil

**Tasmanian Fish & Chips** (df) 29

Beer battered Tasmanian market fish, chips, tartare, house salad

**Grilled Tasmanian Salmon** (gf) 33

Tasmanian salmon, house spice mix, new season potatoes, asparagus, lemon beurre blanc

**Rosemary & Thyme Braised Lamb Shank** 32

Slow braised Wild Clover lamb shank, new season potatoes, Dutch carrots

**Hasselback Cajun Spiced Chicken Breast** (gf) 28

Cajun spiced Nichols chicken breast, pocketed with vegetables, Napoli sauce, cheese gratin, roasted pumpkin, seasonal greens

### Hadley's Chargrilled Steaks

Served with seasonal greens, new season potatoes, choice of sauce

**200g Cape Grim Eye Fillet** (gf) 44

**300g Bass Strait Beef Porterhouse** (gf) 40

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## SIDES

All additional sides are \$9

**Tasmanian New Season Potatoes** (v) (gf) (vgo)

Twice cooked potatoes, herbed butter

**Seasonal Greens, Almonds, Soft Herbs** (v) (gf) (vgo)

**Seasoned Fries, Aioli**

**Dutch Carrots & Beans, Herbed Butter** (v) (gf) (vgo)

**Hadley's Signature Salad** (vg) (gf)

Mesclun, carrots, cucumber, balsamic vinaigrette

**Oven Roasted Pumpkin, House Season Mix** (v) (gf) (vgo)

## SAUCES

All sides are \$3

**Pepper Sauce** (gf)

**Red Wine Jus** (gf)

**Mushroom Sauce** (gf)

**Garlic Butter** (gf)

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## DESSERT

Hadley's Sticky Date Pudding 13

Butterscotch sauce, Valhalla vanilla ice cream

Three Berries Coconut Panna Cotta (gf)(df) 13

Coconut rum, berry compote

Lemon Lava Cake 13

Lemon cake, lemon curd, Valhalla vanilla ice cream

Cheese Plate (gf) 18

Trio of Tasmania's finest cheeses, quince paste, fruit, crackers

Valhalla Ice Cream Per Scoop 4

Choose from vanilla or whiskey



## LIQUID DESSERT

### DESSERT WINE

Milton Iced Riesling **TAS** 12

Freycinet Botrytis Riesling **TAS** 14

### FORTIFIED

Josef Chromy Ruby Pinot **TAS** 12

Penfolds Grandfather Tawny **AUS** 18

Valdespino Pedro Ximenez **SPA** 12

### LIQUEURS

Lark Slainte Spiced Whiskey Liqueur **TAS** 14

New Norfolk Distillery Martian Sky Coffee Liqueur **TAS** 12

Hellfire Limoncello **TAS** 9

Hellyers Road Original Cream Whiskey Liqueur **TAS** 9

### TASMANIAN BRANDY

Charles Oats Fine Apple Brandy **TAS** 10

Charles Oats Muscat Barrel Brandy **TAS** 18

Sullivans Cove XO Brandy **TAS** 22

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