small plates

focaccia $15
balsamic + olive oil (df,v)

garlic flatbread $15
roasted garlic, mozzarella, oregano (v)

smoked beef brisket croquettes $20
+ chipotle mayo

calamari fritti (A) $20
salt & mountain pepper, fennel remoulade, pickled onion (df,gf)

korean fried chicken $20
gochujang glaze, pickled cucumber, sesame (df)

tempura cauliflower $17
spiced cauliflower bites with chipotle mayo (df,v,vgo)

sweet potato fries $12
aioli or tomato sauce (v,vgo,gfo,df)

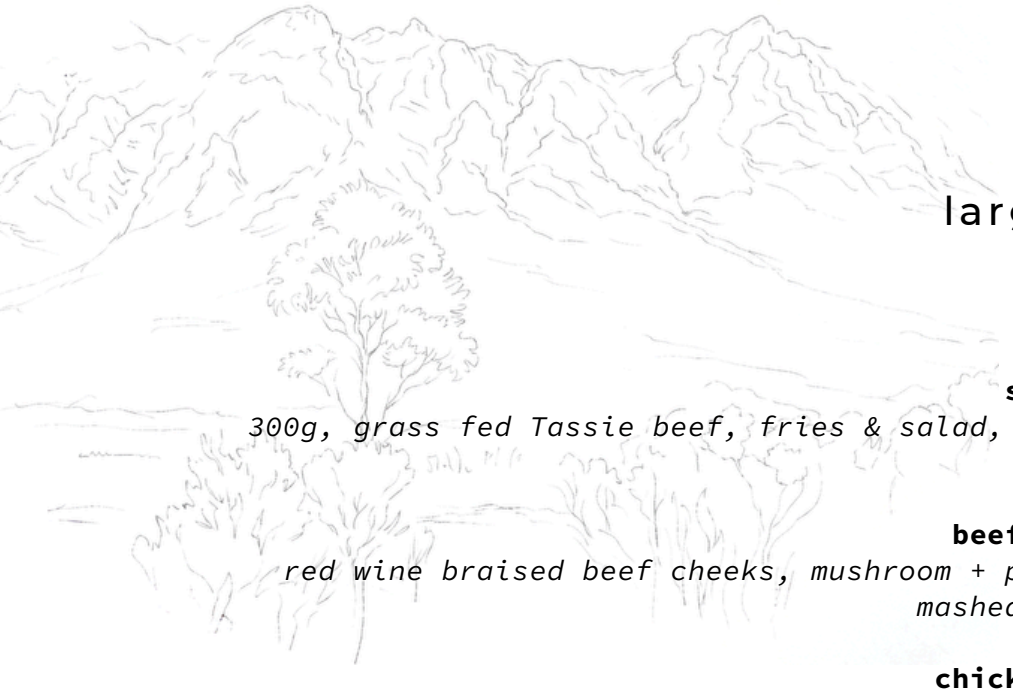
classic fries $10
aioli or tomato sauce (v,vgo,gfo,df)

garden salad $12
mixed leaves, tomato, cucumber, red onion, balsamic vinaigrette (v,vg,gf,df)

+ Pedder Wilderness Lodge request patrons with food allergies or other dietary requirements to please inform waitstaff prior to ordering.

We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens. Not all ingredients are listed

v(o) vegetarian (option) vg(o) vegan (option) gf(o) gluten free (option) df(o) dairy free (option)
(A) Australian sourced (I) internationally sourced M) mixed



large plates

scotch fillet $46
300g, grass fed Tassie beef, fries & salad, red wine jus (gf,df)

beef bourguignon $39
red wine braised beef cheeks, mushroom + pancetta jus, mashed potato (gf)

chicken schnitzel $30
crumbed chicken breast, fries and salad
- make it a parmy +5

market fish (A) $mp
beer battered with salt'n'vinegar fries, mushy peas, tartare sauce (df)

pork cutlet $40
350gm, served with mash, braised cabbage + cherry jus (gf)

lamb pappardelle $35
slow braised tasmanian lamb ragu, pappardelle pasta, pecorino

chicken burger $26
fried chicken, pickles, slaw, cheese, aioli, smokey bbq sauce on brioche bun, served with fries (gfo)

beef or veggie burger $28/24
beef or veggie pattie, lettuce, tomato, onion, cheddar, aioli, relish on brioche bun, served with fries (gfo,vo)

fusili pasta $26
pesto, sundried tomato, goats cheese, walnuts (v,vgo)

mexican taco bowl $26
chilli beans, corn chips, jalapenos, corn salsa, pickled veg, rice (v,vg)
- add sour cream +2

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pizza

Gluten free base +2 / Vegan + Lactose free cheese +2

margherita $21
tomato sugo, mozzarella, fresh basil, olive oil (v,vgo)

tandoor paneer $23
spiced tomato base, paneer cheese, onion, cherry tomatoes, mozzarella, yogurt (v)

greek lamb $24
slow cooked lamb, mozzarella, caramelised onion, capsicum, mint, yoghurt

diavola $23
tomato sugo, mozzarella, pepperoni, olives, chilli

carnivore $25
tomato sugo, mozzarella, pepperoni, pork sausage, smoked ham, onion, barbecue sauce

hawaiian $24
tomato sugo, mozzarella, ham, pineapple

Originally built in the late 1960's, Pedder Wilderness Lodge began life as worker accommodation during the construction of the Gordon Dam and Power Station; a bold hydroelectric project designed to power Tasmania's future.

Set in the remote Southwest, "Strathgordon Village" was a bustling hub of engineers, builders, and families (reaching over 2000 people), surrounded by ancient mountains and relentless rain. It was a busy township, with all the facilities the residents needed - shops and a supermarket, petrol station, sporting facilities, a church, medical centre, police station and school.

dessert

brownie $16
warm dark chocolate brownie, white chocolate mousse, poached pear, peanut praline (gf)

cheesecake $16
mango & passionfruit with white chocolate ganache (gfo,dfo)

berry crumble $16
mixed berries, almond & oat crumble, creme anglaise

affogato $16
vanilla ice-cream, espresso, sweet sponge biscuit
- add liquer (baileys, frangelico, cointreau, kahlua, galliano black sambuca) +8

Federation peak (cocktail) $24
'Miellerie' Lake Pedder honey, Irish cream, coffee & hazelnut liquers, cream, 'Federation artisan chocolate, 74% dark cacao & Tasman sea salt'

DRIZZLE GRIZZLE

Over the years, Strathgordon residents have been known to recite this poem about the local weather.

"Dirty days hath September
April, June and November
February is quite alright
It only rains from morn 'til night
And if any month had thirty two
They'd be bloody raining too!"

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white

	gls	btl
Wineglass Bay Sauvignon Blanc Freycinet TAS	12	56
Ponting Pinot Gris Coal River Valley TAS	13	58
42 Degrees South Pinot Grigio Coal River Valley TAS		52
Pressing Matters Riesling R9 Coal River Valley TAS		57
Freycinet Vineyard Chardonnay Freycinet TAS	12	54
Canti Prosecco D.O.C. Calabria ITA		48
Devils Corner Sparkling NV East Coast TAS	12	50
Invercarron Wines Rosé Jordan Valley TAS	12	56
Freycinet Vineyard Rosé Freycinet TAS		57
Holm Oak Pig n Pooch Moscato Tamar Valley TAS	10	40

red

	gls	btl
Craigie Knowe Pinot Noir Freycinet TAS	13	58
Freycinet Vineyard Cab Merlot Freycinet TAS	14	60
Two Hands Gnarly Dudes Shiraz Barossa Valley SA	12	56
Freycinet Vineyard Syrah Freycinet TAS		90
Evenfall Cabernet Sauvignon Tamar Valley TAS		70

non alcoholic

coffee + tea served all day

almond, soy, oat and lactose free milk available

Mineral Water	4.5
Bundaberg Ginger Beer	5
Coke	4
Coke Zero	4
Lemonade	4
Fanta	4
Raspberry	4
Lemon Lime Bitters	4.5
Orange Juice	5

tap beer

	10oz.	schr.	pint
Boags St George 4.2%	6	9	11
Carlton Dry 4.5%	6	9	11
Great Northern 3.5%	6	8	10
H.B.C. Harbour Master 4.4%	6	9	11
H.B.C. Skipper IPA 6%	7	10	12
Shambles Session IPA 4.5%	7	10	12
Albert Blue Lager 3.5%	6	8	10
Spreyton Apple & Raspberry Cider 3.5%	7	10	12

beer & cider

Shambles American IPA 0.5l	12
Shambles Summer Ale 0.5l	12
DuCane Pilsner	9
DuCane Raspberry Sour	9
Boags Premium Light	8
Cascade Draught	8.5
Cascade Pale Ale	8.5
Cascade Export Stout	9
Guinness Draught Stout	11
Two Bays Session Ale (gf)	9
Corona	9
Pure Blonde	8
Matso’s Ginger Beer 3.5% (gf)	9
Pagan Apple Cider	10
Pagan Pear Cider	10
Pagan Cherry Cider	12
Pagan Blueberry Cider	12

Explore our bar’s selection of local spirits featuring the island’s finest whisky and gin

Apple Juice	5
Sarspiralla	4.5
Great Northern Zero	7
Western Wilds (mocktail)	12
Bush Buzz (mocktail)	13
Iced Coffee	9
Iced Chocolate	9
Iced Latte	8.5