The Panorama Hotel

Stay – Dine – Explore

Welcome dear guests,

Thank you for choosing to dine with us at the Panorama Hotel Bistro and Bar.

At the Panorama Hotel Bistro & Bar we believe that dining is not just about satisfying hunger. Whether you are a first-time visitor or returning guest, it's about creating cherished moments and fostering connections.

Regardless of if you're here for a social occasion, a casual meal with loved ones or simply seeking a moment of culinary bliss we're here to cater to your every need.

At the Panorama Hotel Bistro & Bar we pride ourselves on utilising seasonal Tasmanian produce which at times can be a little difficult to source so we appreciate your patience if the meal you are hoping for is not available.

We hope you will find the Panorama Hotel Bistro & Bar welcoming and relaxing and leave feeling like you've experienced the great food and drink that Tasmania has to offer.

We are proud to support local Tasmanian businesses and suppliers, and we believe they deserve a mention.

PFD	Doppio	Spring vale	Milton
James Boag	Tasfresh	Lease 65	Bream Creek
McLean Bay	Kelvendon	Little Rivers	BidFood
Glenyar	Priory Ridge	Aspley Gorge	Bridgeport
Splendid Gin	Freycinet Field	Manchild Brewery	Bay of Fires Lobster
Kyeema Seafood			

For any specific dietary requirements please inform our friendly staff to avoid cross contamination but we cannot guarantee our food is 100% allergen free.

We thank you for choosing the Panorama Hotel Bistro & Bar for your dining pleasure and we're honoured to have you with us and look forward to creating wonderful memories with you.

Here’s cheers to good food, great company, and unforgettable moments.

As per Fair Worker Australia guidelines surcharges may be applied to your bill to reflect additional costs associated with providing Fair Work Wages for public holidays etc, and we thank you for supporting our establishment.

Sincerely.

The Management and Staff.

Please note a surcharge applies on Sundays and Public holidays.

VN = Vegan DF= Dairy free GF= Gluten Free NF= Nut Free V=Vegetarian

The Panorama Hotel
Stay – Dine – Explore

DINNER MENU

5:00 PM – 9:00 PM

ENTRÉE AND SHARED:

Oysters - Lease 65

Natural (GF) ½ doz **$29** / 1 doz **$56**

Kilpatrick (GF) ½ doz **$33** / 1 dos **$59**

Chilli, lime and splendid gin (GF) ½ doz **$33** / 1 doz **$59**

Confit Garlic Bread (V) **$10**

Stracciatella Bruschetta (V) **$18**
Charred sourdough, stracciatella, confit tomato, pistachio dukkah

Saltbush Calamari (GF) **$19**
With lemon myrtle aioli

Peking Duck Spring Rolls (DF) **$19**
With citrus chilli sauce

Taiwanese Popcorn Chicken (GF) **$24**
Marinated chicken tossed in Taiwanese coating with Aioli

Prawn Saganaki (GF) **$24**
King prawns**,** with fetta cheese, cherry tomato, rocket & white wine sauce

Tasmanian Lamb Ribs (GF) **$26**
Ras el hanout (Moroccan Spice), pomegranate glaze, labneh and mint

SALADS:

Vietnamese Beef (GF) **$33**
Scotch fillet **-** rice noodle, garden vegetables**,** herbs,
nuoc cham (Vietnamese dressing)

Please note a surcharge applies on Sundays and Public holidays.
VN = Vegan DF= Dairy free GF= Gluten Free NF= Nut Free V=Vegetarian

The Panorama Hotel
Stay – Dine – Explore

PASTA:

Camembert and wild mushroom spaghetti (V) **$33**
Herb oil, parmesan

Crab Linguine **$39**
Vodka brown butter, tomato, rocket

Potato Ricotta Gnocchi (V) **$38**
Chorizo, tomato, rocket, parmesan

Ancient Grains Risotto (V) (VN) **$35**
Wild mushroom, kale, chevre (Goats Cheese)

PIZZA 12 INCH:

Margherita (V) **$28**
Sugo tomato base, fior di latte (soft mozzarella), fresh basil, extra virgin olive oil

Quattro Formaggi (V) **$29**
4 Cheeses, fior di latte, provolone, gorgonzola, taleggio, confit garlic

Spicy Pepperoni **$32**
Sugo, fior di latte, pepperoni, nduja & pesto

Farmhouse (V) **$33**
Ricotta, burrata, roast pumpkin, caramelised onion, sage, parmesan

Carnivore **$34**
Sugo, fior di latte, pepperoni, ham, nduja, pancetta, parmesan, basil

BISTRO CLASSICS:

Chicken Caesar Salad **$25**
Cos lettuce, bacon, parmesan, egg, croutons with our Caesar dressing and grilled chicken

Fish and Chips **$32**
Manchild beer battered or panfried fish with garden salad, fries and lime aioli

Bad Boy Parmi **$39**
Breast schnitzel, BBQ sauce, bacon, mozzarella and hollandaise with chips and garden salad

Please note a surcharge applies on Sundays and Public holidays.
VN = Vegan DF= Dairy free GF= Gluten Free NF= Nut Free V=Vegetarian

The Panorama Hotel
Stay – Dine – Explore

BISTRO CLASSICS CONT:

Angus Cheeseburger **$29**
House made Angus Pattie, cheese, Resonate Farms lettuce, tomato, aioli, tomato sauce on charcoal brioche bun with chips and aioli

Argentinian Steak Sandwich **$34**
Chargrilled scotch fillet, Resonate Farm's lettuce, tomato, aioli, pickled onion, chimichurri on charred sourdough with chips and aioli

HOUSE SPECIALTIES:

Crispy Skinned Tasmanian Salmon (GF) (GF) **$43**
Resonate Farms salad & Malaysian coconut curry sauce

Duck Breast (GF) (GF) **$44**
Red cabbage, sprouts, sultana, orange, macadamia, orange chilli dressing

Rib Fillet (GF) **$56**
300g, charred broccolini, mash, demi-glace, café de Paris

Seafood platter for 1 **$62**
Locally sourced hot and cold seafood with chips, garden salad and lemon myrtle aioli

SIDES:

Mash	**$12**	Seasonal local vegetables	**$12**
Fries with aioli	**$10**	Resonate Garden salad	**$12**

KIDS (UNDER 14 YEARS OLD):

Hawaiian pizza	**$15**	Chicken nuggets and chips	**$15**
Cheeseburger	**$15**	Macaroni and cheese	**$15**

Please note a surcharge applies on Sundays and Public holidays.
VN = Vegan DF= Dairy free GF= Gluten Free NF= Nut Free V=Vegetarian

The Panorama Hotel
Stay – Dine – Explore

CAKES:

Ferrero Rocher Cake **$14.00**
Served with Cream or Ice Cream

Red Velvet Cake **$14.00**
Served with Cream or Ice Cream

Apple Pie **$14.00**
Served with Cream or Ice Cream

Cookies and Cream Cheesecake **$14.00**
Served with Cream or Ice Cream

Lemon & Citrus Tart **$14.00**
Served with Cream or Ice Cream

Orange and Almond Cake (GF) (DF) **$14.00**
Served with Cream or Ice Cream

Ice Cream Sundae **$14.00**

Banana Split Ice Cream **$14.00**

Affogato **$16.00**

DESSERTS DRINKS:

Pedro Ximenez **$12.00**
Black Sherry

Muscat Stanton & Colleen **$14.00**
Port

Grandfather Port **$14.00**

Pressing Matters R139 **$16.00**
Dessert Wine

Please note a surcharge applies on Sundays and Public holidays.
VN = Vegan DF= Dairy free GF= Gluten Free NF= Nut Free V=Vegetarian