



WELCOME TO  
HADLEY'S ORIENT BAR &  
DINING ROOM

*Tasmania is renowned for some of the world's finest produce and, at Hadley's Orient Hotel, we seek to celebrate that excellence in every meal.*

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

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

*Available between 4:00 pm - 9:30 pm  
Please place your order at the bar*



# ORIENT BAR TEMPTATIONS

Available between 4:00 pm - 9:30 pm



## HAND ROLLED PEKING DUCK SPRING ROLLS

Served with a sweet  
chilli dipping sauce  
\$16.00

## BAKED TASMANIAN WICKED BRIE

Stuffed with lemon,  
garlic & thyme.  
Served with ciabatta  
(v) (gfo)  
\$14.00

## TASMANIAN PEPPERBERRY SPICED CALAMARI

Served with a gin &  
lime aioli (gf)  
\$12.00

## BRUSCHETTA

Char-grilled  
ciabatta served  
with Chef's daily  
selection of  
toppings (v) (gfo)  
\$12.00

## HADLEY'S GIN CURED GRAVADLAX

Tasmanian Salmon  
cured in-house using  
40 Spotted Gin &  
served on a delicate  
potato rosti  
\$15.00

## CRISPY POTATO WEDGES

Served with sour  
cream & sweet chilli  
sauce (v)  
Small \$6.50  
Large \$9.50

## SEASONED FRIES

Served with tomato  
relish (v)  
Small \$6.00  
Large \$9.00

(gf) *gluten free*

(gfo) *gluten free option*

(v) *vegetarian*

(vo) *vegetarian option*

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## OUR FAVOURITE FARE

*Available between 4:00 pm - 9:30 pm*

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### SOUP OF THE DAY

Prepared with the freshest  
market ingredients.  
Served with crusty bread (gfo)  
Please ask for today's  
soup at the bar  
*Entrée \$11.00*

### HOT SMOKED SALMON NICOISE SALAD

Our take on a traditional  
favourite, using Ashmore's hot  
smoked salmon, chat potatoes,  
green beans, Kalamata olives,  
cherry tomatoes  
& free range egg (gf)  
*\$19.00*



### ROAST PUMPKIN & CRISPY CHICKPEA SALAD

With cherry tomatoes &  
roasted red peppers.  
Finished with Westhaven  
goats cheese  
*\$17.50*

### HUON VALLEY MUSHROOM LINGUINI

Pan-fried Huon Valley  
mushrooms, toasted pine nuts,  
cherry tomatoes &  
fresh roquette in a white  
wine cream sauce (v) (gfo)  
*\$17.50*

(gf) *gluten free*

(gfo) *gluten free option*

(v) *vegetarian*

(vo) *vegetarian option*

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# OUR FAVOURITE FARE

*Available between 6:00 pm - 9:30 pm*

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## CHICKEN PARMIGIANA

Tasmanian chicken breast topped with slow roasted Napoli sauce, shaved leg ham & cheddar cheese

\$19.50

## HADLEY'S BEEF BURGER

Premium Tasmanian beef, lightly seasoned & grilled. Topped with crispy bacon, cheese, house made relish, lettuce & tomato on a brioche bun. Served with seasoned fries (gfo)

\$18.50

## BEER BATTERED FISH & CHIPS

Boags Draught battered white fish. Served with garden salad & house made tartare

\$22.00

## TASMANIAN ROAST OF THE DAY

Served with fresh seasonal vegetables & traditional accompaniments.

Please ask for today's roast at the bar (gfo)

\$20.50

(gf) *gluten free*

(gfo) *gluten free option*

(v) *vegetarian*

(vo) *vegetarian option*

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# HADLEY'S CUISINE

Available between 6:00 pm - 9:30 pm

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## WEBB'S SEAFOOD CHOWDER

Rich & creamy potato based soup with fresh seafood. Served with crusty bread (gfo)  
Entrée \$16.00

## TWICE COOKED ORIENT PORK BELLY

Poached in our own master stock then roasted. Served with pan fried greens & reduction sauce  
Entrée \$15.00

## CONFIT ATLANTIC SALMON

Served with a warm roasted potato & fennel salad. Finished with a salsa verde (gf)  
\$29.00



## CHICKEN TIKKA MASALA

Queen Victoria's favourite. Served with Jasmine rice & mango chutney  
\$25.00

## HERB CRUSTED LAMB BACKSTRAP

Served with a minted pea puree, roasted roma tomato & binjite potatoes. Finished with demi glaze  
\$31.00

(gf) *gluten free*

(gfo) *gluten free option*

(v) *vegetarian*

(vo) *vegetarian option*

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# TASMANIAN STEAKS

*Available between 6:00 pm - 9:30 pm*

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Premium Tasmanian beef sourced from  
the North East of Tasmania,  
char-grilled to your liking

## SCOTCH FILLET

250g \$27.00

## PORTERHOUSE

300g \$29.00

## EYE FILLET

200g \$31.00

Served with your choice of seasoned  
fries, garden salad or seasonal  
vegetables & one of the following  
sauces:

mushroom sauce, peppercorn sauce  
or demi-glace (gfo)

(gf) *gluten free*

(gfo) *gluten free option*

(v) *vegetarian*

(vo) *vegetarian option*

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## DESSERTS

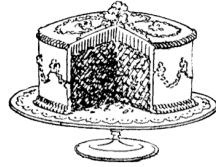
Available between 6:00 pm - 9:30 pm

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### LAURA'S HOUSE MADE APPLE PIE

Poached apples layered with custard in a golden pastry case. Served with vanilla bean ice-cream

\$12.00



### WHITE CHOCOLATE, RASPBERRY & PISTACHIO PARFAIT

Served with a berry coulis & vanilla tuille

\$12.00

### ICE-CREAM

Choose from:  
Macadamia Nut

-  
Vanilla Bean

-  
Boysenberry  
\$3.50 per scoop

### HELLEYERS ROAD TRINITY CREAM

A Victorian-era brûlée infused with Helleyers road coffee liqueur. Served with house made shortbread

\$12.00

### TASMANIAN CHEESE PLATE

Trio of Tasmania's finest cheeses. Served with house made fruit paste & crackers (gfo)

\$16.00

(gf) *gluten free*

(gfo) *gluten free option*



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## ... & SOMETHING TO FINISH

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### ESPRESSO COFFEE & HOT BEVERAGES

Espresso, Long Black,  
Macchiato, Flat White,  
Latte, Cappuccino, Mocha  
*Single Shot \$4.50*  
*Double Shot \$5.00*

Hot Chocolate or Chai Latte  
*\$4.50*

### SPECIALITY TEAS

*Indulge in one of our Premium  
loose leaf teas from our  
Traditional Afternoon  
Tea Experience:*

Oolong, Green Rose,  
French Earl Grey, China  
Jasmine, Fruitalicious,  
Spiced Chai Tea,  
Peppermint Herbal,  
Darjeeling Green Tea,  
English Breakfast or  
Lemon Grass & Ginger

*\$6.50 per pot for One*  
*\$9.00 per pot for Two*

### AFFOGATO

Shot of espresso coffee over  
vanilla bean ice-cream  
*\$7.50*

With a shot of  
liqueur of your choice  
*\$15.50*

### LIQUEUR COFFEE

Made with fresh cream  
& a shot of liqueur  
of your choice  
*\$12.50*

### APÉRITIFS & DIGESTIFS

A selection of stunning  
Tasmanian whisky & gin to  
finish off your  
evening perfectly.  
Ask our knowledgeable  
Orient Bar Team for their  
recommendations.

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## TASMANIAN SPIRITS & LIQUEURS

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### GIN

McHenry Classic Dry  
Gin - McHenry  
Distillery, Port Arthur  
9.50

McHenry Barrel Aged  
Gin - McHenry  
Distillery, Port Arthur  
12.00

McHenry Navy  
Strength Gin -  
McHenry Distillery,  
Port Arthur  
12.00

Poltergeist True Spirit  
Gin - Shene Estate,  
Pontville  
12.00

Poltergeist  
UnFiltered Gin -  
Shene Estate,  
Pontville  
12.00

Nonesuch Dry Gin -  
Nonesuch Distillery,  
Forcett  
9.50

Nonesuch Sloe Gin -  
Nonesuch Distillery,  
Forcett  
10.50

Forty Spotted Gin -  
Lark Distillery,  
Hobart  
9.50

Hobart No.4 Gin-  
Tasmanian Distillery,  
Hobart  
12.00

Growers Own Saffron  
Gin - Nonesuch  
Distillery, Forcett  
12.00

### VODKA

Southern Lights  
Vodka — Whiskey  
Tasmania, Burnie  
9.50

Southern Lights Apple  
Vodka — Whiskey  
Tasmania, Burnie  
9.50

Puer Vodka -  
McHenry Distillery,  
Port Arthur  
9.50

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# TASMANIAN SPIRITS & LIQUEURS

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## WHISKEY

Hellyers Road Single Malt Whisky — Whiskey Tasmania, Burnie 10.00	Hellyers Road Single Malt Whisky Aged 10 years Slightly Peated Whiskey Tasmania, Burnie 12.00	Lark Single Malt Whisky – Lark Distillery, Hobart 17.00
Hellyers Road Single Malt Whisky Aged 10 years — Whiskey Tasmania, Burnie 12.00	Hellyers Road Single Malt Whisky Pinot Noir Finished Whiskey Tasmania, Burnie 12.00	Sullivan's Cove Double Cask Single Malt Whisky – Tasmanian Distillery, Hobart 15.00
Hellyers Road Single Malt Whisky Peated — Whiskey Tasmania, Burnie 12.00	Overeem Single Malt Whisky Port Cask -Old Hobart Distillery, Kingston 16.00	Sullivan's Cove American Oak Single Malt Whisky— Tasmanian Distillery, Hobart 17.00
	Overeem Single Malt Whisky Sherry Cask - Old Hobart Distillery, Kingston 16.00	

## LIQUEURS

Hellyers Road Original Cream — Whiskey Tasmania, Burnie 8.00	Hellyers Road Hazelnut Cream — Whiskey Tasmania, Burnie 8.00	Hellyers Road Coffee Cream — Whiskey Tasmania, Burnie 8.00
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# ORIENT BAR WINE MENU

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	GLASS	BOTTLE
<b>SPARKLING</b>		
Lorimer Sparkling, multi-region Victoria	6.50	26.00
Jansz Cuvee Brut, Pipers River Tasmania	9.50	40.00
Milton 'Laura' Sparkling Rose 2011, Freycinet Tasmania		45.00
Lake Barrington Alexandra Sparkling 2008, Tasmania		60.00
<b>RIESLING</b>		
Goaty Hill, Tamar Valley	8.50	37.00
Frogmore Creek FGR, Cambridge Tasmania	8.50	37.00
<b>SEMILLON SAUVIGNON BLANC</b>		
Lorimer by De Bortoli, multi-region Victoria	6.50	26.00
Iron Pot Bay, Tamar Valley Tasmania	10.50	45.00
<b>SAUVIGNON BLANC</b>		
Clarence House, Cambridge Tasmania	8.50	37.00
Frogmore Creek Fume, Cambridge Tasmania	8.80	38.00
Devils Corner, Apslawn Tasmania		37.00
<b>CHARDONNAY</b>		
Lorimer by De Bortoli, multi-region Victoria	6.50	26.00
Taylor Made By Taylors, Adelaide Hills SA	8.50	37.00
Frogmore Creek, Cambridge Tasmania	10.00	42.00
<b>PINOT GRIS</b>		
Holm Oak, West Tamar Tasmania	8.50	35.00
Milton, East Coast Tasmania	9.50	40.00
<b>PINOT GRIGIO</b>		
Josef Chromy Pepik, Relbia Tasmania	8.50	35.00
Devils Corner, Apslawn Tasmania		37.00

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# ORIENT BAR WINE MENU

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## GLASS BOTTLE

### MOSCATO

Pig and d'Pooch Moscato, West Tamar Tasmania & Vic 8.00 35.00

### ROSE

Taylor Made by Taylors, Adelaide Hills SA 8.50 37.00  
Milton, East Coast Tasmania 9.50 40.00

### PINOT NOIR

Springvale "Melrose" Freycinet Coast Tasmania 8.50 37.00  
Dalrymple, Pipers River Tasmania 11.00 45.00  
Kelvedon Pinot Noir, Freycinet Coast Tasmania 47.50

### MERLOT

Clarence House, Cambridge Tasmania 8.50 37.00  
Pages Creek, Coal Valley Tasmania 9.50 42.00

### CABERNET MERLOT

Lorimer Cabernet Merlot by De Bortoli 6.50 26.00  
Holm Oak, West Tamar Tasmania 9.00 38.00

### SHIRAZ

Lorimer by De Bortoli, multi-region Victoria 6.50 26.00  
d'Arenberg Footbolt, McLaren Vale South Australia 8.80 38.00

### CABERNET SAUVIGNON

Holm Oak, West Tamar Tasmania 11.00 44.50

### MALBEC

Taylor Made by Taylors, Clare Valley SA 8.50 37.00

### RESERVE

Taylors St Andrews Cabernet Sauvignon, Clare Valley, SA 87.50  
Taylors St Andrews Shiraz, Clare Valley, SA 87.50