

All main meals include salad and vegetable bar
Entrees as mains - extra \$8.00 for the salad and vegetable bar

STARTERS



Garlic Bread on freshly baked Turkish (4 pieces) 4.50

Herb Bread on freshly baked Turkish (4 pieces) 4.50

Bruschetta Fresh tomato tossed with basil, onion and garlic, finished with a Balsamic glaze, fetta cheese and shaved parmesan set on Pana de Casa Bread (2 pieces) 6.95 **H**

ENTREES



Soup of the Day 6.50

Mixed Entrée for 2 Salt and pepper seafood comprising of the following; 6 prawns 4 calamari 4 scallops served with two Asian style dipping sauces and char grilled lemon 22.00

Smoked chicken Risotto Arborio rice braised with mushrooms, roasted capsicum spinach and Fetta cheese 9.50 **Main** 17.95 **G** **H**
Without chicken **V**

Pacific Ocean Oysters Kilpatrick topped with crispy bacon, dressed with our own BBQ style sauce
½ dozen 14.95 1 dozen 25.00 **G**

Salad and vegetable bar 14.00

PASTA



Penne Pasta with fresh Calamari and Chorizo

Sausage tossed together with roasted tomato, fetta cheese, caramelized onion, baby rocket and shaved parmesan, finished with a Balsamic and lemon vinaigrette 18.75

BBQ Combination Stir Fry with Soft Noodles

Featuring eye fillet beef, chicken, prawns, calamari, mussels, BBQ pork and half blue swimmer crab with wok smoked vegetables 22.00

Fettuccine Napolitaine crushed tomato, garlic, fresh Italian herbs, parmesan cheese, finished with cracked black pepper 16.00 as an entrée \$7.95 **V**



= Vegetarian option



= Healthy option



= Gluten Free option

FROM THE GRILL



New England Grain Fed Rump Steak
300gm 19.85 600gm 26.95

Fillet Mignon eye fillet of beef wrapped with bacon
300gm 23.45

Premium Scotch fillet Steak 300gm 22.50

Swiss Steak prime cuts of minute steak layered with Matured Tasty cheese, topped with your choice of sauce
300gm 17.50 500gm 20.95

Surf and turf king prawns, scallops, mussels and calamari tossed in a creamy seafood sauce. Your choice with any of the above steaks
For Surf and Turf please select your steak then add \$11 for your seafood

Marinated Grilled Chicken with King Prawns with wok fried Asian greens, accompanied with a Thai dipping sauce 20.95 **H** **G**

BBQ Lamb Ribs char grilled with a smoky BBQ style sauce accompanied with Idaho potatoes and sour cream 21.95

Sizzling Chicken Fillet Satay with wok fried Asian greens with a side of creamy satay sauce 18.95 **G**

Grilled Barramundi Fish Fillets lightly floured, accompanied by tartare sauce and a garlic and lemon oil **Small** - 2 pieces 16.45 **Large** - 3 pieces 19.95 **H**
Without flour **G**

SAUCES



Mushroom, Dianne, Pepper, Gravy and Béarnaise

MAINS



Chicken breast; filled with prawns and garlic, crusted and lightly fried, served on our Bearnaise sauce 19.50

Homemade Chicken, Leek and Mushroom Pie

Braised in a creamy chicken veloute, topped with double puff pastry and accompanied with steamed rice, tossed with pistachio nuts and fried shallots 17.95

Chicken Breast Schnitzel lightly fried in parmesan and parsley crumbs **Small** 14.95 **Large** 17.25

Home-style Bangers and Mash thick beef sausages, creamy mashed potato and fresh garden peas topped with gravy 17.50

Tempura Beer Battered Barramundi fillets drizzled with garlic and lemon oil accompanied with tartare sauce 18.95

Lamb Cutlets pocketed with baby spinach, ricotta cheese and lightly battered, resting on a creamy sweet potato mash finished with a red currant sauce and a minted pea puree 19.95