Restaurant Menu

Breads

	Dit	cuus	
(4 slice	es in each, all se	erved on Turkish Br	read)
Garlic Bread			\$ 6.00
Herb Bread			\$ 6.00
Bruschetta			\$ 7.00
Garlic & Cheese Bread		\$ 7.00	
	Ent	trees	
Pork Belly (GI	F)		\$14.00
Twice Cooked Pork	•	with Apple Cider	φ1 1100
Vanilla Glaze	,	www.rappro couch	
Zuccini & Sweet Po	otato Loaf	(V)	\$12.00
Served with Balsam	•	\	φ12.00
		, , , , , , , , , , , , , , , , , , ,	
Satay Chicken Skewers			\$14.00
Tender Chicken co		's Satay Sauce	·
Garlic King Prawn	is (GF)		\$17.00
Sauteed in Garlic	` /	erved on a Red of	φ17.00
Saffron Rice		er rear are a Bear ag	
	÷		
Prawn Cocktail			\$17.00
Tasty King Prawns	served on a Be	ed of Lettuce	
With Seafood Sauc	e & Avocado		
Oysters –			
Natural ½ Doz	\$18.00	1 Doz	\$34.00
Kilpatrick½ Doz	\$20.00	1 Doz	\$38.00
Topped with Bac	con and Spicy S	Sauce	
Mornay ½ Doz	\$20.00	1 Doz	\$38.00
Topped with Mo	rnay Sauce & (Grilled Cheese	

Mains

Chefs Rich Lasagne			\$25.00
Layers of tender Pasta w	ith Chef's Homemade	•	
Bolognese and Bechamel	Sauce		
Grilled Barramundi (GF)			\$30.00
Served with Lemon Crear	n and Caper Sauce		7 - 000
Seafood Crepe			\$32.00
French Crepe filled with I	King Prawns, Scallop	s, Mussels	052.00
& Calamari in a Creamy			
lightly grilled Cheese	,		
Butterflied Chicken Breast (GI	F)		\$32.00
Moist & Tender Chicken E	Breast with a Creamy	Garlic	
& Bacon Sauce			
Atlantic Salmon			\$32.00
Cooked in White Miso & M	Mirin topped with Se.	same Salt	
All the Above Main Me of Vegetables or Chips an	eals are served with y id Salad	our choice	
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Lobster Mornay	½ \$48	Full	\$88.00
Tender Lobster scooped fro	om shell and mixed w	ith the Chef's ci	reamv
Mornay sauce served on a		v	,
Lobster Mornay with King Praw			\$98.00
Tender Lobster scooped fro	om shell and mixed w	ith the Chef's ci	reamy
Mornay sauce and King Pi	rawns on a bed of rice	е	-
Lobster Platter	½ \$70		\$125.00
Tender Lobster scooped fro	om shell and mixed w	ith the Chef's cr	eamy
Mornay sauce and served of			
king prawns, crab claws, s		per calamari, pr	awn
twisters, mussels and dippi	ing sauces		

MAINS

Reef and Beef (GF) Prime Scotch Fillet cooked to your liking, topped with Prawns, Scallops and Calamari and then covered with the Chef's Special White Wine Seafood Sauce.	\$37.00
Prime Scotch Fillet (300GM)	\$32.00
Tender steak cooked to your liking	
With your choice of sauceSauces Mushroom (GF) Pepper(GF) Diane(GF) - Red W	ine Jus
Veal Scallopini (GF) Slices of Tender Veal cooked in a Creamy Sauce with Mushroom,s Onions & Sherry	\$32.00
Lamb Shank Very Tender Lamb Served with Mash & Cooked in Red Wine & Rosemary Sauce	\$34.00
Pork Ribs (GF) Succulent, melt in your mouth Ribs Served with Maple & Bourbon Glaze	\$32.00
All the Above Main Meals are served with your choice or chips and salad	of vegetables
Just for the Children	
Dinosaur Nuggets and chips	\$14.00
Crumbed Petite Whiting and chips	\$14.00
Sausages and Chips	\$14.00
All childrens' meals include a drink and d	a sundae
Chocolate-Strawberry-Caramel	