

## Restaurant Menu

### **Breads**

*(4 slices in each, all served on Turkish Bread)*

<b>Garlic Bread</b>	<b>\$ 6.00</b>
<b>Pesto &amp; Parmesan Bread</b>	<b>\$ 7.00</b>
<b>Bruschetta</b>	<b>\$ 7.00</b>
<b>Garlic &amp; Cheese Bread</b>	<b>\$ 7.00</b>

### **Entrees**

<b>Salt &amp; Pepper Calamari</b>	<b>\$13.00</b>
<i>Served with Tartare Sauce</i>	

<b>Satay Chicken Skewers</b>	<b>\$14.00</b>
<i>Tender Chicken cooked with Chef's Satay Sauce</i>	

<b>Garlic King Prawns (GF)</b>	<b>\$17.00</b>
<i>Sauteed in Garlic &amp; Cream and served on a Bed of Saffron Rice</i>	

<b>Prawn Cocktail (GF)</b>	<b>\$17.00</b>
<i>Tasty King Prawns served on a Bed of Lettuce With Seafood Sauce &amp; Avocado</i>	

<b>Oysters –</b>				
<b>Natural</b>	<b>½ Doz</b>	<b>\$18.00</b>	<b>1 Doz</b>	<b>\$34.00</b>
<b>Kilpatrick</b>	<b>½ Doz</b>	<b>\$20.00</b>	<b>1 Doz</b>	<b>\$38.00</b>
<i>Topped with Bacon and Spicy Sauce</i>				
<b>Mornay</b>	<b>½ Doz</b>	<b>\$20.00</b>	<b>1 Doz</b>	<b>\$38.00</b>
<i>Topped with Mornay Sauce &amp; Grilled Cheese</i>				

## **Mains**

<b>Chefs Rich Lasagne</b>	<b>\$26.00</b>
<i>Layers of tender Pasta with Chef's Homemade Bolognese and Bechamel Sauce</i>	
<b>Grilled Barramundi (GF)</b>	<b>\$30.00</b>
<i>Served with Lemon Cream and Caper Sauce</i>	
<b>Seafood Crepe</b>	<b>\$32.00</b>
<i>French Crepe filled with King Prawns, Scallops, Mussels &amp; Calamari in a Creamy White Wine Sauce topped with Lightly Grilled Cheese</i>	
<b>Butterflied Chicken Breast (GF)</b>	<b>\$32.00</b>
<i>Moist &amp; Tender Chicken Breast with a Creamy Garlic &amp; Bacon Sauce</i>	
<b>Atlantic Salmon (GF)</b>	<b>\$32.00</b>
<i>Cooked in White Miso &amp; Mirin</i>	

**... All the Above Main Meals are served with your choice of Vegetables or Chips and Salad....**

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<b>Lobster Mornay</b>	<b>½ \$48</b>	<b>Full \$88.00</b>
<i>Tender Lobster scooped from shell and mixed with the Chef's creamy Mornay sauce served on a bed of rice</i>		
<b>Lobster Mornay with King Prawns</b>	<b>½ \$58</b>	<b>Full \$98.00</b>
<i>Tender Lobster scooped from shell and mixed with the Chef's creamy Mornay sauce and King Prawns on a bed of rice</i>		
<b>Lobster Platter</b>	<b>½ \$70</b>	<b>Full \$125.00</b>
<i>Tender Lobster scooped from shell and mixed with the Chef's creamy Mornay sauce and served amidst a platter of whiting fillets, oysters, king prawns, crab claws, scallops, salt and pepper calamari and dipping sauces</i>		

## MAINS

**Reef and Beef (GF)** **\$38.00**  
*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.*

**Prime Scotch Fillet (300GM)** **\$32.00**  
*Tender steak cooked to your liking  
With your choice of sauce  
....Sauces.... Mushroom (GF) Pepper(GF) Diane(GF) - Red Wine Jus*

**Veal Scallopini (GF)** **\$32.00**  
*Slices of Tender Veal cooked in a Creamy Sauce  
with Mushrooms, Onions and Sherry*

**Lamb Shank** **\$34.00**  
*Tender Lamb in Red Wine & Rosemary Sauce*

**Pork Ribs (GF)** **\$32.00**  
*Succulent, melt in your mouth Ribs  
served with Maple & Bourbon Glaze*

*...All the Above Main Meals are served with your choice of vegetables  
or chips and salad...*

### **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 a sundae  
Chocolate-Strawberry-Caramel*