

## a'la carte menu

Our menu was created to offer something exotic for all tastes and our chefs will ensure you a delicious meal, served to you by our experienced and polite hospitality staff.

### pre dinner drink recommendation

- applecosmo - vodka, manazana, apple and lime juice

\$10.50



### entrees

- seafood chowder with prawns, scallops, barramundi fillets, brandy and cream
- scallops in 1/2 shell with paw paw and lime coriander dressing
- salt and pepper squid dressed with chilli, lemon juice, garlic and crisp eschalots
- char-grilled prawn salad with seeded mustard dressing
- mushroom feast swiss brown, oyster and button mushrooms with herb, garlic cream sauce and pecorino
- vegetarian tartlet with baby spinach, semi-dried tomatoes and fetta cheese, on apple balsamic vinegar dressed salad
- thai style rare beef salad thin beef slices, warmed with mint, rocket coriander salad and thai chilli dressing

**tuesday to thursday**  
all entrees \$14.50

**friday to sunday**  
all entrees \$18.00



### entrées and/or mains

- crisp soft shell crab with sweet thai dipping sauce
- chick pea and lentil curry indian curry with potato pancake and minted yogurt
- prawn risotto tomato based with roasted capsicum, eggplant, zucchini and pecorino
- baked chicken tenderloin coated with vietnamese satay sauce and crisp salad
- ravioli veal, spinach and ricotta filling, with cream and chive sauce, crisp onions

### mains

- barramundi fillet salt and pepper crusted, on chats potatoes and lemon butter
- atlantic salmon on chinese broccoli, jasmine rice and salsa verde
- chicken breast on risotto, broccolini with tomato and basil concasse
- roasted duck chats potatoes, coconut curry sauce and sweet chilli jam
- eye fillet steak kipfler potatoes, spanish onion

**tuesday to thursday**  
all mains \$24.50

**friday to sunday**  
all mains \$28.00



relish with red wine jus

- fillet of kangaroo with sweet potato mash and beet root jam
- braised lamb shanks with mashed potato, rosemary and garlic jus

### sides

- shoe string chips \$6.00
- crispy chat potatoes \$6.00
- asian greens with oyster sauce and sesame oil \$7.00
- french salad \$7.00
- steamed garden vegetables \$7.00
- traditional caesar salad \$14.50

### breads

- fresh bread with pesto and olive oil balsamic dip
- garlic bread

all breads \$5.00

### desserts

- chocolate brownie dark and white chocolate, with vanilla bean ice cream
- steamed chocolate pudding with chocolate sauce, bananas and double cream
- mum's bread and butter pudding with crème anglaise and snickers ice cream
- vacherin duet of macadamia and boysenberry parfait with meringue and candied nuts
- trio of ice creams home made with stone fruit compote and toffee
- crème brulée with raspberries and hazelnut bread

all desserts \$12.00

### dessert sampler

- (2 people minimum) brownie, ice cream, brulée, parfait, bread and butter pudding and stone fruit compote

\$16 p.p.

### deluxe cheese platter

- selection of brie, blue cheese and heidi gruyere with crackers and dried muscat grapes

cheese platter  
\$16.00

### coffees

- cappuccino, flat white, long black, vienna, piccolo latte, espresso, macchiato, caffè latte, mocha, hot chocolate

\$4.00



- flavoured latte and mocha - vanilla, caramel, macadamia nut \$5.00
- affogato - a rich shot of hot coffee poured over homemade ice cream \$7.50

**teas**

- english breakfast, earl grey, lady grey, green tea \$3.50
- herbal tea - peppermint, camomile, lemon, rosehip \$3.50

**liqueur affogato**

- With your choice of liqueur \$12.00

**liqueur coffee**

- montezuma (tia maria)
- roman (galliano)
- bastillée (cointreau)
- st patrick's (baileys)
- mexican (kahlua)
- dolce vita (sambuca)

liqueur coffee \$11.00

**dessert wines**

- Sharefarmers Botrytis Semillon 1998 \$8.50 per glass \$32.00 per bottle
- De Bortoli noble one semillon \$43.00(bottle)

**fortified wines**

- Buller Tawny Port \$5.00
- seppelt para tawny port \$7.00
- grandfather port \$14.00
- seppelt DP57 grand tokay \$8.00

**drinks menu**

we have an extensive drinks menu [click here](#)

head chef: Alfons Maurer  
 \*cake surcharge \$2.50 per person  
 \*corkage \$2.50 per person  
 V— vegan on request

