



Dinner Menu

Open Monday to Friday
From 6.00 pm

Gift vouchers available
Take away available

Good food – cooked well – takes time

Chef – Annette Dallimore

Entrée

Garlic Bread	9
Baked dinner rolls with Chef's in-house made garlic butter	
Bruschetta	12
Toasted Turkish Bread topped with Chef's own mix of tomatoes, scallions, Balsamic vinegar, olive oil and sea salt.	
Beer Battered Prawn Torpedoes	12
Shallow fried on a bed of Asian salad	
Tandoori Chicken Bites	10
Served on mixed greens and a mango yoghurt sauce	
Seafood Bisque	15
A luxurious broth, smooth and creamy well-made soup of French origins, topped with prawns and seared scallops.	
Teriyaki Beef Skewers	12
Served over mixed leafy greens and sweet chilli sauce.	
Baked Cheese	12
Baked Brie topped with caramelised onions, cranberry jam and thyme served with crostini toasts.	
Portobello Mushrooms	12
Filled with cheese, garlic and parsley - dusted with panko crumbs and baked	
Oysters	22/40
Kilpatrick – Bacon, Smokey bbq sauce, worstershire	
Rockefeller – Spinach, cheese and bread crumbs	
Mornay - cheese	
Natural	

Mains

Main meal are served with steamed vegetables or salad and chips or potato of the day

Cajun Fish Fillets 22

Pan seared, light and mildly spiced fish fillets

ABC Chicken – 25 minute cooking time 29

Bacon wrapped chicken breast, stuffed with avocado and cheese, baked and served with Hollandaise sauce

Japanese Noodle, Beef and Prawns 25

Dashi broth with Soba noodles, Shitake mushrooms bok choy, spring Onions, prawns and eye fillet beef

Texas BBQ Chicken 24

Chicken pieces Marinated in Hickory smoked bbq sauce before being char grilled

Moroccan BBQ Pork Loin Chops 25

Char grilled with exotic Middle Eastern spices served with braised cabbage, bacon and apple

Duck Ragu 32

A delicious, full flavoured Ragu of pulled duck, tossed through ribbons of pappardelle pasta and Parmesan cheese

Queen Neptune 32

Fillet of reef fish topped with seared prawns, scallops and baby octopus in our creamy white wine and garlic sauce

Loaded Pulled Lamb 28

Slow cooked, fall apart, lamb shoulder served over Steakhouse chips and chipotle bbq sauce with sliced red onions and cheese

Crispy Salt and Pepper Squid 22

Served on a bed of garden greens – cucumber, carrots and tomatos, with a lime-mayo dressing



Our steaks are premium, grass fed, M.S.A. local beef

Steaks

Bilo Kilo	50
300g Eye Fillet	36
200g Eye Fillet	26
300g Rib Fillet	32
200g Rib Fillet	22
350g Rump	30
350g Porterhouse	34
400g T Bone	30

Sauces

2

Pepper	Mushroom
Dianne	Blue Cheese
Creamy Garlic	Creamy Mustard
Shiraz onion	

Toppers and side dishes

Prawns and Scallops in a creamy garlic sauce	13.5
Garlic Prawns	10.5
Bowl of chips	5
Onion Rings	5
Steamed vegetables	5
Asian Salad	5

Pasta – Fettucine

Prosciutto, pancetta, bacon and mushroom 26
tossed through a creamy Garlic wine sauce,
topped with Parmesan cheese

Hot smoked salmon and peas tossed through a creamy 26
tomato sauce with parmesan cheese

Classic Seafood Marinara 26
Seared scallops, prawns, baby octopus and fish pieces
tossed through Chef's own Napolitano sauce

Soup 10

Vichyssoise - Creamy leak and potato – typically French

Coconut Pumpkin

Dessert 12

Warm Chocolate Pudding

With chocolate sauce, berries and ice-cream

Tiramisu

Served with Kahlua, chocolate and ice-cream

Mini Pavlova

Topped with cream, strawberries and kiwi fruit

On a passionfruit coulis

Rocky Road Cheese cake

With ice-cream and chocolate sauce