



Dinner Menu

Chef - Annette Dallimore

**Open Monday to Friday
From 6.00 pm**

**Gift Vouchers Available
Take Away Available**

Good food - cooked well - takes time

*Much care is taken in the preparation of our dishes to
Ensure that all dishes marked (**GF**) are just that - gluten free, but certain
items may contain traces of peanuts, wheat, barley and gluten.*



Entrees

Garlic Bread

8

Sourdough bread with aged balsamic, garlic infused olive oil
And a side of Dukka

Baked Brie Cheese

15

Topped with caramelised balsamic onions, cranberry jam
& crostini toasts.

Baby Octopus **GF**

15

Marinated salt and pepper baby octopus, shallow fried and served
With our Asian salad.

Chicken Goujons **GF**

15

Sticky lime and ginger chicken strips with plum dipping sauce

Seafood Cakes

15

Prawns, scallops & cod fish combined in house,
With 'Old Bay' USA seasoning mix, Coated with
Panko bread crumbs, shallow fried with lemon wedges and tartare

Creamy Garlic Prawns

Or

15

Sweet Chilli & Ginger Prawns **GF**

Served with fresh, home-made sauces & steamed rice

Oysters - Jumbo

22/40

Natural **GF**

Mornay - cheese combination

Kilpatrick - bacon, smoky bbq & worstershire sauces sauce **GF**

Rockefeller - puree of spinach, cheese, topped with bread crumbs



Our steaks are all premium M.S.A. graded, grass fed local beef. Where possible, we use local ingredients and seasonal produce.

All meals are served with a melody of Steamed vegetables or salad, & potato of the day or chips.

Steaks GF

Bilo 1 Kilo	<u>52</u>
300g Eye Fillet	<u>38</u>
300g Rib Fillet	<u>32</u>
350g Rump	<u>30</u>
350g Porterhouse	<u>34</u>
400g T Bone	<u>32</u>

Sauces

2

Pepper/Béarnaise/Blue cheese/Mushroom/Dianne/Gravy
Hot English Mustard/Creamy Garlic/Bourbon BBQ

Toppers and Side Dishes

Prawns and scallops in a creamy garlic sauce	<u>12</u>
Field mushrooms in garlic butter GF	<u>8</u>
Garlic Prawns	<u>10</u>
Chilli Prawns GF	<u>10</u>
Steamed Rice	<u>3</u>
Bowl of chips	<u>5</u>
Onion Rings	<u>5</u>



Lamb Rogan Josh	<u>28</u>
Mild – served with Yogurt, chutney on Dahl rice and Paratha	
Chefs own Spicy Seafood Laksa	<u>35</u>
Spicy coconut cream soup base with shredded chicken, Fish balls & prawns, topped with bean sprouts, spring onions, coriander & lime with a side of chilli jam and crostini toasts.	
Queen Neptune	<u>36</u>
Fillet of sweet lip topped with seared prawns, scallops and calamari In our creamy white wine and garlic sauce	
Duck al Orange	<u>36</u>
Sliced roasted duck breast served on a potato rosti with Chefs own Orange citrus sauce	
Chefs Cuban Pork GF	<u>35</u>
Creole style slow cooked pork with Cuban black beans and rice, Adobo, avocado & red onion salsa	
Chicken Picata	<u>29</u>
Panko coated chicken breast, pan-fried and served on Napoli Sauce – topped with Parmesan cheese then grilled	
Chicken & leek Pot Pie	<u>28</u>
Slow cooked chicken, leek and bacon in cream sauce Topped with puffed pastry	
Beef Bourguignon	<u>30</u>
A traditional French slow cooked beef fillet in red wine gravy Baby onions & mushrooms, served with crispy rosti potato.	
Asian Noodle Salad GF	<u>15</u>
With our own Asian dressing Add grilled beef – 10 Add grilled chicken – 8 Add grilled prawns – 12	
Chefs Fish Roulade	<u>29</u>
White fish rolled in creamy ricotta, baby spinach & cream cheese on Saffron rice with a champagne burrblanc sauce.	
