



# 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

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