

MICRO BITES TO SHARE

\$4.50

Mixed marinated olives

Marinated Charred
octopus

Cauliflower and falafel bite
with yoghurt sauce

Goat cheese, fennel and
roasted red pepper

Ham and cheese croquets,
lemon aioli

Fresh French Baguette
\$2.50

FRESH PASTA

Pasta style:

- Rigatoni pasta
- Spaghetti
- Stuffed pasta (ask your
server for special of the
week)

Bolognese \$25

meat base sauce cooked in
tomato and herbs

Seafood \$30

Cream base sauce with
plenty of seafood and herbs

Chicken \$28

Creamy avocado sauce
cooked with pulled chicken
and Avocado

Add On to your meals

ENTREES

Coffin bay oyster: Nat/Kil

Each: \$3.50

½ dozen: \$20

Dozen: \$38

Seared scallop \$20

with crispy pork belly, celeriac puree, apple and fennel slaw

Soup of the day \$12

with rustic sour dough bread toast

Grilled prawns and salmon \$30

with chilli, coriander and lemon

SALADS

Regular \$15 / Large \$18

Beef Thai

Rice noodles, Cucumber, tomato, mint, coriander, Thai
dressing, Beans shoots

Falafel

Roasted Carrots, Cumin cauliflower, Spinach, red cabbage,
Hummus

Beetroot

Roasted beetroot, Goats cheese, Walnuts, currants, Spring
onion, Spinach

Caesar salad

Cos lettuce soft poached egg, parmesan shavings and
croutons in a Caesar dressing, bacon, anchovy

Add it up!!!!

Poached egg \$3

Grilled chicken \$5

FROM THE OCEAN

Herb crusted barramundi \$35

with dill prawn ragout, sweet potato and zucchini stack

Indian spiced salmon \$35

with spiced green pea puree, grilled watermelon, and cucumber and coriander

Fish of the day \$32

please ask one of our friendly waiters for today's creation

FROM THE GRILL

Great southern Pinnacle Beef MBS +2

Rib eye on the bone 450 gm \$49

T-bone steak 450 gm \$41

Sirloin fillet 250gm \$36

Scotch fillet 250 gm \$38

Rump Steak 250 gm \$28

Eye Fillet 180 gm \$40

All our meats are served with grilled tomato and Steak chips with a choice of the following sauces:

Red Wine Jus, green peppercorn sauce, mushroom sauce, Béarnaise sauce

Mediterranean vegetables and Haloumi burger \$22

Herb marinated zucchini, Eggplant, charred pepper, beetroot, avocado, grilled haloumi, Tomato and tahina yoghurt

Chicken tikka roll \$28

Tandoori spiced chicken morsels with vegetables wrapped in flat bread served with raita and salad

MAINS MEALS

Grilled Lamb Rump \$37

creamy mash and buttered broccoli,
Mint sauce

Herb marinated chicken breast \$32

with Green herb salsa, panache of
vegetable

Surf and turf \$39

Lemon myrtle spiced kangaroo loin
with slow cooked octopus, chimichurri
sauce

BBQ glazed pork ribs half rack \$28 / full rack 49

served with onion rings, apple and
fennel slaw

Roasted vegetable tian \$18

crumbled feta, balsamic and basil
dressing

Indian spiced Cauliflower steak \$25

with cauliflower and falafel bites, pita
bread, and hummus

Vegetarian chilli con veg \$28

with Mexican rice and avocado dip

SIDES

Micro \$4.50 Regular \$9.50

Onion rings
Slaw of fennel, apple and cabbage
Sautéed garlic field mushroom
Grilled Zucchini, green beans and Tomato
House salad – mescaline, cucumber, tomato,
Avocado

DESSERTS

Micros / Regular

Sticky Date pudding \$7.00 / \$11.00
caramel sauce, salted caramel ice cream

Citrus curd \$7.00 / \$11.00
Berry, meringue and crumbled biscuit crumb,
Berry sorbet

Chocolate walnut Brownie \$7.00 / \$11.00
chocolate sauce & vanilla ice cream

Seasonal fresh fruit platter \$6.00 / \$ 11.00

Wattle seed chocolate vacherin \$10.00
with berries

Cheese board \$15.00

With Barossa valley camembert, Capel cheddar,
Tarago rive shadow of blue (*All cheese to be
served with Crackers, quince paste, dried fruits
and baguette*)

AFTER DINNER REMEDY

Affogato \$6

Vanilla Ice-cream & Coffee

add on:

Baileys

Kahlua

Frangelico

Pedro Ximenez