

## **Starters**

Sundried Tomato and Parmesan Cob or Grilled Garlic Bread Slices

\$7.50 each

House Made Chick Pea Tortilla and Assorted Dips

\$10.50 G.F, L.F

### **Bruschetta on Turkish**

Grilled Haloumi, Avocado and Tomato Relish

L.F, V.

OR

Italian Sliced Lamb, Tomato Relish and Grilled Buffalo Mozzarella

\$12.90

### **Seafood Tasting Plate**

Two Fresh Prawns, Oysters Kilpatrick, Smoked Salmon, Sea Scallops with Hollandaise, Caviar & Grilled Turkish

\$24.90

### **Oysters Gregory**

Grilled and topped with Lobster, Mornay Sauce and Mozzarella Cheese

½ Doz \$24.00 Doz \$39.50

\$4.50 each

#### **Natural**

½ Doz \$18.50 Doz \$33.50

\$3.50 Each

#### **Kilpatrick**

½ Doz \$22.00 Doz \$38.50

\$4.00 Each

## **Entrees**

### **Soup Of The Day**

G.F, L.F, V.

With Warm Bread Roll \$12.00

### **Vegetarian Spring Rolls**

House Made Vegetarian Spring Rolls w/ Plum Dipping Sauce

\$15.50 L.F.V

### **Trawler King Prawns**

Served In Creamy Garlic Sauce & Rice (G.F)

Or

House Made Rich Chilli Sauce & Rice (G.F, D.F,)

Entree \$18.00 Main \$ 29.90

### **Scallop & Salmon Wrap's**

Sea Scallops with Smoked Salmon Wrapped In Prosciutto on Potato Fondants with Lime Hollandaise (G.F)

Entree \$22.00 Main \$38.90

### **Salt and Pepper Calamari**

Quick Fried then tossed with Pepper, Garlic and Lemon Served w/ Honey Mustard Salad

Entree \$16.90 Mains \$29.50

### **Chicken Thai Green Curry – Thai Style**

Mild Curry Served With Rice Stick Noodles (G.F, L.F)

Entree \$16.50 Main \$32.00

### **Sizzling Fillet Steak**

Thinly Sliced Fillet with Julienne Vegetables, Bok Chou & Rice Stick Noodles on a Hot Sizzler

Entree \$18.50 Mains \$36.50

G.F, L.F, V-Available

(Not Available for Room Service)

## **Main Meals**

### **Snapper & Prawns**

Fresh Snapper Fillet Grilled, Topped With King Prawns & Hollandaise Served With Beer Battered Fries & Mixed Salad

\$38.50

### **Dutch Salmon**

Atlantic salmon Marinated in Lemon, Dill, Brandy, Seared & Served over Braised Spinach, Prosciutto, Cabbage & Honey Glazed Sweet Potato Barrels

\$38.90 L.F G.F

### **Neptune Spaghetti**

King Prawns, Calamari, Scallops, Mussels Tossed w/ Garlic, Crush Tomato, Chilli White Wine and Olive Oil

\$39.90

### **Western Australian Lobster**

Your Choice of Mornay, Chilli, Newburg, Thermidor or American, Served w/ Rice, Beer Battered Fried and Salad

½ Serve \$65.00 Full Serve \$110.00

### **Caesar Salad**

Traditional Dish Served With Your Choice of Chicken or King Prawns

L.F

\$36.90

### **Glazed Lamb Rump**

Honey & Herb Roast Lamb Rump on Char grilled Vegetables

with Baby Spinach, Beetroot Glaze & Mustard Cream

\$42.90

### **Puff Beef**

Tender Eye Fillet, Prosciutto with Garlic Herb Butter Wrapped In Puff Pastry

Served with Greens, Baked Potato & A Side of Béarnaise Sauce

\$48.50

## Thrills From The Grill

All GF except Chips

Served with your choice of Vegetables or Salad with Chips or Potato

Sauces: Dianne, Pepper, Mushroom, Chilli, Béarnaise and Creamy Garlic

300g Prime Rib Cutlet	\$40.00
250g Tenderloin	\$42.00
600g Pasture Fed Rump	\$38.00
300g Pasture Fed Rump	\$28.00
300g Chicken Breast	\$32.00

### Surf and Turf Topping Sauce

Creamy Garlic Sauce with Prawns and Scallops \$10.50

## Ribs and Combos

Served w/ Curly Fries and Slaw w/ House Made Texas B.B.Q Sauce

½ Rack Pork Ribs \$25.50

Full Rack Pork Ribs \$38.50

½ Rack of Pork Ribs and Marinated Chicken w/ Fries and Slaw \$38.00

½ Rack of Pork Ribs and 300g Rump Steak w/ Fries and Slaw \$38.00

½ Rack & Fresh Prawns with Your Choice of Rump or Chicken \$45.50

## Side Dishes

Steamed Garden Vegetables \$9.00

Greek Salad \$9.00

Stir Fry Vegetables \$9.00

Caesar Salad \$9.00

Side of Beer Battered Fries \$6.00

Tossed Salad \$9.00

Mediterranean Vegetables \$10.00

Side Wedges \$10.00

## **Sweet Delights**

### **Apple Tart**

House Made Baked Sweet Apple Pastry with Vanilla Ice Cream

\$14.50

### **Sticky Date Pudding**

Rich Sticky Pudding with Hot Caramel Sauce and Vanilla Ice-Cream

\$12.90

### **Raspberry & Chocolate Cheese Cake**

Chilled Double Layered Creamy Cheesecake with Crunchy Chocolate Base

Served With Strawberries & double Cream

\$15.00 G.F

### **Vanilla Soufflé**

Served with Vanilla Ice Cream & Fresh Strawberries

\$18.50

Crème Caramel

Classic French Dessert with Berries, Toffee Muesli, Nuts & Double Cream

\$15.50 G.F

### **Chocolate Mousse**

Creamy Rich Chocolate Mousse topped with Whipped Cream and Chocolate

\$9.50 G.F

### **Connoisseurs Board**

Selection of Cheese, Olives, Nuts and Fruit with Crackers

\$20.00