

# "The Restaurant"

## Entrée Selections

Scallops en Brochette (gf) - \$12.00

3 Scallops wrapped in Bacon, Grilled with Garlic Butter served with Fried Kale and Sweet Potato Floss

Arancini (v) (gf) - \$10.00

Cheese Arancini served with Sundried Tomato and Pesto Aioli and Porcini Infused Garlic Butter

Bruschetta (gf) - \$10.00

Tomato, Fresh Basil, Spanish Onion, Sicilian Olives, Baby Capers and White Anchovy. Drizzled with Extra Virgin Olive Oil and Balsamic Glaze

3 Way Prawns (gf) - \$13.00

Tempura Prawn with Miso Aioli, Sautéed Prawn in Garlic on Fried Risotto and Pea Puree, Cold Prawn with Avocado and Tomato Salsa

## Main Selections

All Steaks Grilled to your liking and Served with Chips and Salad or Mashed Potato and Seasonal vegetables

Eye Fillet Steak (gf) - \$32.00

Tender 200g Grass Fed Eye Fillet

Fillet Mignon (gf) - \$32.00

Tender 200g Grass Fed Eye Fillet wrapped in Bacon

Black Angus Porterhouse (gf) - \$32.00

250g Grain Fed Striploin

Roast Duck Breast (gf) - \$30.00

Marinated and Roasted Peking Style Duck Breast served on Green Mango Salad

# "The Restaurant"

**Catch of the Day - \$29.00**

Ask our friendly staff for today's market catch

**Gourmet Lamb Burger (gf) - \$28.00**

Homemade Prime Lamb Burger served with Chips and a side of Greek Salad

**Spanish Paella (gf) - \$28.00**

Tender Rice Cooked in Saffron Stock with Chorizo, Prawns, Scallops, Mussels, Calamari and Tomato

**Mediterranean Pasta (v) - \$26.00**

Linguini tossed through Tomato Sugo, Olives, Fresh Basil, Baby Capers and Sundried Tomato

**Seafood Platter for 2 (gf) - \$70.00**

Fried Barramundi, Scallops Brochette, Garlic Prawns, Mussels in Spice Salsa, Lemon Pepper Calamari and Oysters served with Chips and Salad

## Dessert Selections

**Lemon Meringue Tart (gf) - \$9.00**

Served with Fresh Cream, Mango and Raspberry Coulis

**Apple and Frangipani Pie (gf) - \$9.00**

Served with Cream and Ice Cream

**Chocolate Over Indulgence (gf) - \$10.00**

Homemade Macaron filled with Chocolate Mousse, Brownie with Choc Fudge, Chocolate Shards and Profiterole on Chocolate Gelato

**Individual Pavlova (gf) - \$9.00**

Served with Fresh Cream, Berries and Nut Praline

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## Sides

Home Made Crusty Bread with Olive Oil and Balsamic (GF) \$8.00  
Bruschetta with Fresh Tomato and Basil with Balsamic Glaze (GF) \$8.00  
Bowl of Chips \$6.00  
Greek Salad \$6.00

## Kids Selection

Kids 12 and Under - \$13

Chicken Nuggets and Chips  
Fish and Chips  
Schnitzel and Chips.

All kids' meals include a complimentary Ice Cream and a Soft Drink

