

## ENTREE

PITA & DIP	\$ 14.00
MUSHROOM ARANCINI	\$ 16.00
CAJUN SPICED CALAMARI	\$ 20.00
PRAWN COCKTAIL	\$ 20.00
SMOKED SALMON & TUNA SALAD	\$ 18.00
CAESAR BASKET	\$ 20.00
ADD POACHED CHICKEN	\$ 6.00

## SIDES

GREEK SALAD	\$ 14.00
FRIES & AIOLI	\$ 10.00
STEAMED RICE	\$ 8.00
STEAMED VEGETABLES	\$ 8.00
GARDEN SALAD	\$ 8.00
GRAVY, MUSHROOM SAUCE, PEPPER SAUCE OR RED JUS	\$ 4.00

- PLEASE ADVISE OUR FRIENDLY STAFF OF ANY DIETARY REQUIRMENTS



# DINNER MENU

## MAIN COURSE

GARLIC & SMOKED SALMON FETTUCCINI FRESH SMOKED SALMON SERVED IN A CREAMY GARLIC SAUCE WITH PRAWNS	\$ 34.00
CAPE GRIM BEEF CHEEK SLOWLY COOKED IN A THAI GREEN COCONUT SAUCE, WITH RICE, GREEN BEANS AND CRISPY KALE	\$ 38.00
MARKET FISH OF THE DAY FRESHLY BAKED FISH WITH PARMESAN POLENTA, SAUTEED GREENS AND BEURRE BLANC SAUCE	\$ 38.00
250G CAPE GRIM SCOTCH FILLET MB3 CHAR GRILLED TO YOUR LIKING WITH CORN COB, BAKED POTATOES AND YOUR CHOICE OF SAUCE	\$ 50.00
CHICKEN PARMIGANA CRUMED CHICKEN BREAST, WITH NAPOLI SAUCE AND MELTED CHEESE SERVED WITH CHIPS AND SALAD	\$ 28.00
MUSHROOM & PESTO FETTUCCINI CREAMY PESTO MUSHROOM AND SUNDRIED TOMATO FETTUCINI	\$ 28.00

## FISHERMAN'S BOIL UP

A LARGE VARIETY OF SEAFOOD CLAMS, MUSSELS, CRAB, PRAWN, OCTOPUS (SEASONAL) WITH POTATO, JUICY CORN ALL BOILED IN YOUR CHOICE OF SAUCE SERVED STRAIGHT ON THE TABLE! PERFECT TO SHARE

GARLIC SAUCE	\$ 159.00
CAJUN (MILD SPICE)	\$ 159.00
RED PEPPER FLAKES (HOT)	\$ 159.00

## DESSERTS

SYLVANAS	\$ 16.00
TROPICAL PAVLOVA	\$ 14.00
TIAMISU	\$ 16.00
TRIO ICE-CREAM/SORBET	\$ 10.00

## KIDS MENU

MINI HAWAIIAN PIZZA	\$ 15.00
NUGGETS & CHIPS	\$ 15.00
FISH & CHIPS	\$ 15.00
BACON CABONARA	\$ 15.00
SAUSAGES & CHIPS	\$ 15.00

