

# Restaurant Menu

## ENTREES

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<b>Garlic Bread</b>	\$8
<b>Salt and Pepper Calamari</b> Seasoned fried calamari served with aioli	\$12
<b>Beef Nachos</b> Crispy corn chips served with homemade guacamole and sour cream	\$12
<b>Grazing Platter</b> An assortment of cheese, cured meat, fruits, vegetables, crackers and dip	\$18

## MAINS

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### **Chicken Schnitzel**

\$28

Breast chicken, hand beaten and breaded in our kitchen. Served with a garden salad and potato fries OR seasonal vegetables and mashed potatoes

*Sauces- Pepper, Mushroom or Gravy*

### **Chicken Parmigiana**

\$32

Breast chicken, hand beaten, breaded and covered in tomato sauce and mozzarella cheese. Served with a garden salad and potato fries OR seasonal vegetables and mashed potatoes

*Sauces- Pepper, Mushroom or Gravy*

### **Pesto Pasta (V)**

\$24

Penne pasta served with a Pesto sauce, parmesan cheese, sundried tomatoes, pine nuts and cashews

### **Seafood Pasta**

\$32

Linguine pasta served with a mix of squids, mussels, clams and prawns cooked in a creamy white wine flavoured sauce

## MAINS

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### **Pan Fried Barramundi**

\$28

A fillet cooked to a golden perfection and dipped into a tangy lemon garlic butter sauce, this dish is a must-try for any seafood lover and served with a fresh garden salad, potato fries and tartar sauce

### **Seafood Basket**

\$29

Our seafood basket is made up of deep fried fish, crumbed prawns, calamari rings, potatoes cakes, fries and tartar sauce

### **Pan Fried Salmon (GF)**

\$38

Crispy skin Atlantic salmon fillet, served with creamy mashed potatoes, fresh asparagus and lashings of hollandaise sauce

### **Bottletree Beef Rump (250g) (GF)**

\$34

The succulent MSA graded beef served with a fresh garden salad and potato fries OR seasonal vegetables and mashed potatoes

*Sauces- Pepper, Mushroom or Gravy*

## MAINS

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**Smoky BBQ Pork Ribs** \$28

Tender, slow cooked half rack of pork ribs covered with a smoky BBQ sauce and served with a fresh garden salad and potato fries

**Grilled Halloumi (V) (GF)** \$25

One of our vegetarian options is a grilled halloumi served with a “ratatouille” (zucchinis, capsicum, chickpeas and onions cooked in a tasty tomato sauce)

**Caesar Salad** \$23

Salad made with lettuce, chicken, croutons, parmesan cheese and a creamy dressing

*Vegetarian option : with halloumi*

## DESSERTS

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- Sticky Date Pudding** \$14  
A moist sponge cake covered in a butterscotch sauce and served with vanilla ice-cream
- Chocolate Mud Cake** \$14  
A silky chocolate mud cake with a rich and fudgy texture is the perfect chocolate indulgence. Served with vanilla ice-cream
- Pavlova** \$14  
Individual pavlova with berries and double cream
- Tiramisu** \$14  
An Italian dessert made with of biscuits dipped in coffee and mascarpone cream
- Cheese Plate** \$18  
Smoked vintage cheddar, Danish camembert, Danish blue vein, fresh fruit and crackers

## KIDS MENU

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Chicken nuggets served with chips and tomato sauce \$14

Fish bites served with chips and tartar sauce OR tomato sauce \$14

Small nachos with guacamole and sour cream \$14

Vanilla Ice Cream served with chocolate, caramel OR strawberry topping \$8