

## DINNER MENU

### APPETISERS

#### SOUP OF THE DAY

- PLEASE REFER TO OUR SPECIAL BOARD

**FRESH BREAD/GARLIC/HERB (V)** \$ 4.5  
BAKED AND DELIVERED FRESH DAILY

**TRIO OF DIPS (V)** \$ 13.5  
A SELECTION OF HOMEMADE DIPS, SERVED WITH WARM TURKISH BREAD

**BRUSCHETTA (V)** \$ 9.5  
TOASTED BREAD, TOMATO, ONIONS, BASIL, GARLIC, EXTRA VIRGIN OLIVE OIL

**CRUMBED PRAWNS**  
~ ENTREE / MAIN \$ 10.5 / \$ 22.5  
DEEP FRIED, MIX SALAD, GARDEN LEMON, TOMATO CHILLI RELISH

**EUROPEAN KRANSKY ~ ENTREE** \$ 14.5  
CRISP SALAD AND SAUERKRAUT

**SALT AND PEPPER SQUID**  
~ ENTREE / MAIN \$ 11.5 / \$ 22.5  
FLASH FRIED, CRISP SALAD, LEMON AND OYSTER SAKE DRESSING

**MUSSELS** \$ 11.5 / \$ 24.5  
SPRING BAY MUSSELS COOKED IN CLOSED POT WITH OLIVE OIL, WHITE WINE, TOMATO AND HINT OF CHILLI

#### OYSTERS

~ FRESH ~ ½ DOZ / 1 DOZ \$ 15.8 / \$ 27.5

~ KILPATRICK ~ ½ DOZ / 1 DOZ \$ 16.8 / \$ 32.5

**SCALLOPS** \$ 18.5  
OVEN BAKED FRESH SOUTH AUSTRALIAN SCALLOPS IN SHELL, CHILLI, SAUVIGNON BLANC WINE, GARLIC, GARDEN HERBS

**GARLIC PRAWNS**  
~ ENTREE / MAIN \$ 11.5 / \$ 22.5  
SAUTEED FRESH PRAWNS, CRISPY GARLIC, CHILLI OIL, FRESH HERBS, TOASTED BREAD

### SALADS

**MOROCCAN LAMB SALAD** \$ 25.5  
MARINATED TENDERLOIN OF LAMB, EUROPEAN KRANSKY, CAPSICUM COULIS AND MIX LETTUCE.

**CEASAR SALAD** \$ 17.5  
COS LETTUCE, CROUTONS, CRISPY BACON, POACHED EGG, SHAVED PARMESAN  
- EXTRA CHICKEN \$3

**SMOKED SALMON SALAD** \$ 22.5  
TASMANIAN SMOKED SALMON, PRICKLED CUCUMBER, MIX LETTUCE, TOMATO, SPANISH ONION AND LEMON DRESSING

**CHICKEN SALAD** \$ 19.5  
MARINATED CHICKEN SERVED MIX LETTUCE, TOMATO, CUCUMBER AND OLIVES, BALSAMIC

**SEAFOOD SALAD** \$ 25.5  
SCALLOPS, PRAWNS, MUSSELS, CALAMARI, TOMATO, OLIVES, MIX LETTUCE WITH RED WINE AND SEEDED MUSTARD VINAIGRETTE.

### PASTA / RISSOTTO

**LINGUINE BOLOGNESE** \$ 22.5  
HOMEMADE MEAT, TOMATO SAUCE

**LINGUINE CARBONARA** \$ 22.5  
BACON, EGG, CREAM, PARMESAN CHEESE

**LINGUINE MUSSELS** \$ 24.5  
BLACK MUSSELS, TOMATO, GARLIC, CHILLI, HERBS, TOUCH OF NAPOLI

**PENNE KRANSKY** \$ 24.5  
EUROPEAN KANSKY, OLIVES, TOMATO, CHILLI, NAPOLI, PARMESAN CHEESE

**PENNE AL MELANZANE** \$ 22.5  
ROASTED EGGPLANT, TOMATO, BASIL AND EVO

**PENNE SMOKE SALMON** \$ 26.5  
TASMANIAN SMOKE SALMON, GREEN PEAS, FRESH TOMATO IN CREAM SAUCE

**PENNE POLLO AVACODO** \$ 24.5  
CHICKEN, AVACODO IN CREAMY GARLIC SAUCE

**GNOCCHI GORGONZOLA (V)** \$ 24.5  
HOUSE MADE GNOCCHI WITH CREAMY GORGONZOLA CHEESE SAUCE AND PARMESAN

**RISOTTO PRIMAVERA (V)** \$ 19.5  
SEASONAL VEGETABLES, MUSHROOMS, TOMATO SAUCE AND PARMESAN

**RISOTTO WILD MUSHROOM (V)** \$ 22.5  
SELECTION OF WILD MUSHROOMS, DUSTED PORCINI, TRUFFLE OIL AND PARMESAN  
- CHICKEN \$2.5 EXTRA

**RISSOTTO PESCATORE** \$ 26.5  
A SELECTION OF SEAFOOD COOKED IN GARLIC, CHILLI, WHITE WINE TOUCH OF NAPOLI AND EVO

**LINGUINE PRAWNS** \$ 26.5  
SAUTEED TASMANIAN ST. HELENS PRAWNS, TOMATO, CHILLI, TOUCH OF NAPOLI, HERBS AND WHITE WINE.

**LINGUINE MARINARA** \$ 26.5  
A SELECTION OF SEAFOOD COOKED IN GARLIC, CHILLI, WHITE WINE AND EVO

### STEAKS

ALL OUR STEAKS ARE A CROSS BREED OF CATTLE OF BLACK ANGUS X WAYGU BEEF 400 DAYS GRASS FED FROM ROBBINS ISLAND IN TASMANIA.

**STEAKS COME WITH A CHOICE OF MUSHROOM, DIANNE, BEARNAISE, PEPPER, GARLIC BUTTER OR MUSTARD SAUCE.**

A = AGED, GF = GRASS FED

**SCOTCH FILLET (300G) - A / GF** \$ 39 / \$ 32

**PORTERHOUSE (300G) - A / GF** \$ 39 / \$ 32

**RIB EYE (400G) - A / GF** \$ 47 / \$ 42

**WAGYU SCOTCH FILLET (300G)** \$ 49

**T-BONE (500G) - A / GF** \$ 39 / \$ 35

**EYE FILLET (250G) - A** \$ 32

**EYE FILLET (300G) - A / GF** \$ 42 / \$ 39

**KING PRAWN (EA)** \$ 3.5

**FRIED EGG (EA)** \$ 2.5

**SAUERKRAUT** \$ 3.5

### SEAFOOD

ALL FISH IS GRILLED AND SERVED WITH SESONAL VEGETABLES AND CHOICE BEARNAISE OR TARTRE SAUCE

**BARRAMUNDI FILLET** \$ 28.5

**SALMON FILLET** \$ 23.5

**MARKET FRESH** MP

REFER TO SPECIAL BOARD

**WHOLE LOBSTER** MP  
MORNAY OR THERMIDOR

OVEN BAKED SERVED WITH CHIPS AND SALAD.

**SEAFOOD MEDLEY CASSAEROLE** \$ 32.5  
SAUTEED FISH PIECES, PRAWNS, CALAMARI, GARLIC, CHILLI, WHITE WINE, FRESH HERBS, NAPLOLI ( RECOMMENDED TO HAVE WITH FRESH TURKISH BREAD)

**BBQ KING PRAWNS (8)** \$ 36.5  
MIX SALAD, LEMONS AND COCKTAIL SAUCE. SOUP OF THE DAY (PLEASE REFER TO OUR SPECIAL BOARD)

**HOT & COLD PLATTER FOR TWO** \$ 95.5  
KING PRAWNS, CRAB, MARINATED BABY OCTOPUS, FRESH OYSTERS, KILPATRICK OYSTERS, SICILAN STYLE MUSSELS, BARRAMUNDI FILLETS, CALAMARI, STEAK FRIES AND MIX SALAD.

**SURF & TURF PLATTER FOR TWO** \$ 95.5  
KING PRAWNS, BARRAMUNDI, CALAMARI, PORTERHOUSE STEAK ( MEDIUM- RARE), MOROCCAN LAMB, MARINATED CHICKEN, SICILIAN STYLE MUSSELS, STEAK FRIES AND MIX SALAD

**MIXED GRILL PLATTER FOR TWO** \$ 85.5  
PORTERHOUSE STEAK (MEDIUM RARE), EUROPEAN KRANSKY, MARINATED CHICKEN, MOROCCAN LAMB, STEAK FRIES AND MIX SALAD.

### SOMETHING DIFFERENT

**KANGAROO** \$ 31  
GRILLED MEDIUM RARE, POTATOES, GREEN BEANS, KALAMATA OLIVES, RED WINE REDUCTION AND BASIL PESTO

**FILLET MEDALLION ~ 200G** \$ 32.5  
LADIES FAVORITE, TWO MINI EYE FILLET STEAK, MASH POTATO, MUSHROOM SAUCE, SALAD GARNISH AND EVO

**CHICKEN PICASSO** \$ 27.5  
GRILLED CHICKEN BREAST FILLET, SAUTEED POTATO, GREEN BEANS, BASIL PESTO, MIXED CAPSICUM AND OLIVES CHERMOULA SAUCE

**LAMB FILLET** \$ 31.5  
SERVED WITH CHEESY POLENTA (CORN MILL), ONION CONFIT, GREEN PEAS AND YOGURT GARLIC DRESSING

**VEAL MARINO** \$ 34.5  
BABY VEAL SCALLOPINI, TIGER PRAWNS, SMOKE SALMON, CREAMY GARLIC SAUCE AND SEASONAL VEGETABLES

**LAMB SHANK** \$ 26.5  
DOUBLE COOKED, BRAISED 6 HRS, 2 SHANKS SERVED WITH SUMMER VEGETABLE STEW AND MASHED POTATO

**PORK BELLY** \$ 29.5  
TWICE COOKED OTWAY PORK BELLY WITH APPLE PUREE, WALDORF SALAD AND RED WINE JUS

**PORK RIBS ~ HALF / FULL** \$32.5 / \$36.5  
AMERICAN STYLE PORK RIBS BASTED WITH OUR SPECIAL BBQ SAUCE SERVED WITH STEAK FRIES

**CHICKEN PARMA** \$ 22.5  
OVEN BAKED CRUMBED CHICKEN BREAST, NAPOLITANA SAUCE, CHEESE SERVED WITH MIX SALAD AND STEAK FRIES

**CHICKEN MIRABELLA** \$ 22.5  
CRUMBED CHICKEN BREAST, CREAMY MUSHROOM SAUCE, SERVED WITH MIX SALAD AND STEAK FRIES

### DESSERTS

**STICKY DATE PUDDING** \$ 15.5

**TIRAMISU** \$ 13.5

**CREAM BRULEE** \$ 12.5

**BREAD AND BUTTER PUDDING** \$ 16.5

**VANILLA ICE CREAM** 1SC \$ 3.3 / 3SC \$ 5.5