

Entrees

BREADS

Pair of fresh, baked dinner rolls	\$ 3.00
Garlic Bread	\$ 5.50
Herb Bread	\$ 5.50
Thai Chilli Bread	\$ 5.50

ENTREES

Soup of the Day	\$ 8.50
Please ask your waitperson for tonight's specialty	

Thai Pork, Veal & Vermicelli Spring Rolls	\$12.50
Served with garlic, ginger & soy dipping sauce	

Coconut Prawns	\$15.00
Crispy fried Prawn cutlet in beer batter & coconut, served with lime & sweet chili mayo	

Tandoori Chicken & Wonton Stack	\$13.50
Served with riatta dressing	

Vegetarian Strudel (V)	\$13.50
Flaky Filo filled with spinach, feta, sun-dried tomatoes and spanish onion accompanied by cajun-spiced sour cream	

Local Fresh Oysters:	1/2 Dozen	Dozen
Natural (with Spanish onion balsamic)	\$15.00	\$27.00
Kilpatrick	\$16.00	\$28.50
Mornay	\$16.00	\$28.50
Medley	\$16.50	\$29.50

Main Meals

Biefstuk (our all time favourite) Tender eye fillet cooked to your liking served with either mushroom, green pepper or hollandaise sauce	\$29.50
Pan Roasted Chicken Breast Served on basil mashed potato topped with green pepper, sundried tomato & red wine jus	\$26.50
Roast Pork Cutlet Served in a rosemary, cracked pepper & cider glaze topped with caramelized apples	\$29.00
Char Grilled Trio chicken breast & rump steak char-grilled and topped with king prawn, garlic & green peppercorn cream sauce	\$29.00 Marinated
Tasmanian Salmon Pan-seared Salmon Fillet served on char-grilled baby bok choy with sesame tempura asparagus & drizzled with wasabi mayo	\$29.50
Veal Escalope's With sliced chorizo, capsicum & olives simmered in a Napoli sauce & accompanied by parmesan fusilee noodles	\$28.50
T-Bone Steak Char grilled to your liking with garlic & sweet pepper jus & crispy-fried fetta	\$26.00

All main meals served with steamed
vegetables or side salad

Desserts

Dutch Apple Tart **\$8.90**

Short crust pastry filled with apples and sultanas, flavoured with cinnamon and served with fresh whipped cream and ice cream

Chocolate Cherry Mud Cake **\$8.90**

Served warm with a home-made maple syrup ice-cream

Mac Attack: **\$8.90**

Homemade macadamia ice cream, topped with warm butterscotch sauce and fresh whipped cream, finished with crushed roasted macadamia nuts

Baked Raspberry Flan **\$8.90**

Served with coconut ice-cream & a liqueur chocolate sauce

Sorbet with Fresh Fruit: **\$8.90**

Please ask your waitperson the flavours of the day

Espresso Coffees **\$4.00**

Cappuccino	Café Latte
Long Black	Short Black
Flat White	

Liquor Coffees **\$8.90**

Irish - Irish whisky	Dutch - Frangelico
Mexican - Kahlua	Russian - Vodka
Jamaican - Tia Maria	

Selection of Teas **\$3.50**

Please ask your waitperson for flavours