

## Entrees

*Room service delivery charge \$3.00*

<b>Soup of the Day</b>		<b>\$ 8.50</b>
Please ask your waitperson for tonight's specialty		
<b>Thai Chicken &amp; Vermicelli Spring Rolls</b>		<b>\$12.50</b>
Served with sweet chilli & coriander dipping sauce		
<b>Corn-crusted King Prawns</b>		<b>\$15.00</b>
Crispy fried King Prawns served on salad greens and topped with guacamole		
<b>Vegetarian Strudel</b>		<b>\$13.50</b>
Flaky Filo filled with spinach, feta, sun-dried tomatoes and Spanish onion accompanied by a tzatziki dip		
<b>Nori Rolls</b>		<b>\$12.50</b>
Chicken, smoked salmon and spring onion Nori Roll served with a lime mayonnaise		
<b>Caesar Salad</b>		
Traditional Caesar Salad with our own special dressing		
Caesar Entrée	\$11.50	Main \$16.50
With Chicken	\$13.50	\$19.50
With Prawns (4)	\$14.50	(8) \$21.00
<b>Local Fresh Oysters:</b>	<b>1/2 Dozen</b>	<b>Dozen</b>
Natural	<b>\$15.00</b>	<b>\$27.00</b>
(with Spanish onion balsamic)		
Kilpatrick	<b>\$16.00</b>	<b>\$28.50</b>
Mornay	<b>\$16.00</b>	<b>\$28.50</b>
Medley	<b>\$16.50</b>	<b>\$29.50</b>

## ***Bread, Pasta, Side Dishes***

### **BREADS**

<b>Garlic Bread</b>	<b>\$5.50</b>
<b>Herb Bread</b>	<b>\$5.50</b>
<b>Thai Chilli Bread</b>	<b>\$5.50</b>
<b>Pair of fresh, baked dinner rolls</b>	<b>\$3.00</b>
<b>Bruschetta</b> baguette crisps served with tomato, parsley & spanish onion in tangy dressing	<b>\$9.50</b>

### **PASTAS**

**ENTREE \$13.50**                      **MAIN \$18.50**

\* **King prawn and smoked salmon linguini** with lemon and basil oil, topped with fresh parmesan cheese.

\* **Mediterranean chicken**- tender chicken breast, Napoli sauce, olives, rocket, fetta & capsicum topped with fresh parmesan

\* **Boscaiola** - Bacon, onion and mushrooms in a rich garlic cream sauce.

### **SIDE DISHES**

Garden Salad	<b>\$8.50</b>
Steamed Vegetables & Hollandaise	<b>\$6.50</b>
Bowl of Fries	<b>\$4.50</b>

## **Main Meals**

<b>Biefstuk</b> (our all time favourite) Tender eye fillet cooked to your liking Served with either mushroom, green pepper or hollandaise sauce	<b>\$29.50</b>
<b>Pan Roasted Crispy Skin Chicken Breast</b> Served on pumpkin, fetta and baby spinach topped with a drizzle of aioli dressing	<b>\$26.50</b>
<b>Pork Fillet Wellington</b> Filled with mushroom duxelle and asparagus served on roasted sweet pepper & garlic jus	<b>\$27.50</b>
<b>Lamb Shank &amp; Lentil Curry</b> Served on steamed rice with a riatta & Tomato chutney	<b>\$26.00</b>
<b>Char Grilled Trio</b> Marinated chicken breast & rump steak char-grilled and topped with king prawn, garlic & green peppercorn cream sauce	<b>\$29.00</b>
<b>Tasmanian Salmon</b> Pan-seared Salmon Fillet served on poppy seed filo & rocket dressed with a citrus grain mustard vinaigrette	<b>\$29.50</b>
<b>Veal Escalope's</b> Topped with Balmain bug meat, cherry tomatoes & a basil pernod cream sauce	<b>\$28.50</b>
<b>T-Bone Steak</b> Char grilled to your liking and served with A red wine cracked pepper jus & béarnaise	<b>\$25.50</b>

All main meals served with steamed vegetables or side salad

## **Desserts**

**Dutch Apple Tart** **\$8.50**

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

**Pear and Chocolate Flan** **\$8.50**

Decadent flan served with a cointreau choc chip Ice-cream

**Mac Attack:** **\$8.50**

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

**Frozen Cappuccino** **\$8.50**

A smooth frozen cappuccino served with crispy almond tuille & baileys infused chocolate sauce

**Sorbet with Fresh Fruit:** **\$8.50**

Please ask your waitperson the flavours of the day

**Espresso Coffees** **\$4.00**

Cappuccino	Café Latte
Long Black	Short Black
Flat White	

**Liquor Coffees** **\$8.50**

Irish - Irish whisky	Dutch - frangelico
Mexican - Kahlua	Russian - vodka
Jamaican - Tia Maria	

**Selection of Teas** **\$3.50**

Please ask waitperson for flavours