

When you have made your selection please place your food and beverage orders at the Counter.

V for vegetarian options

Entrees

Garlic & Herb Bread V

Toasted Italian bread infused with crushed garlic and fresh herbs.

6

Vietnamese Style Spring Rolls

Vietnamese style pork mince, prawns and vegetables wrapped in rice paper and lightly fried. Served with sweet chilli dipping sauce.

12

Salt and Pepper Calamari

Tender calamari rings lightly coated in Chefs Szechuan style salt and pepper mix served with dipping sauce

12

Turkish Bread and Dips V

Traditional Turkish Pide, grilled until slightly crispy, served with a daily selection of home made dips.

18

Bean Burrito V

A combination of red kidney beans and Mexican style rice wrapped in a flour tortilla, glazed and toasted with grated cheese. Served with salsa and sour cream.

16

Salads

Calamari Salad

Garden greens, salad, onion, cucumber and tomato drizzled with yogurt herb aioli and topped with our Szechuan style salt and pepper squid.

22

Honey Prawn Salad

Local prawns grilled and tossed through with piri piri seasoning and honey, garlic, sesame seed served with mixed garden greens and avocado finished with homemade aioli dressing.

24

Lemon Chicken Salad

Chicken tenderloins marinated in garlic and lemon juice, grilled and served on a bed of mixed greens with cucumber, sun-dried tomatoes and aioli dressing.

24

Warm Beef Salad

Marinated beef strips served with mixed lettuce, semi-dried tomatoes, cucumber, red capsicum and roasted cashews, served with a honey mustard mayonnaise.

24

Asian Corner

Lamb Madras

Succulent lamb pieces in a traditional Indian style aromatic curry with cumin, chilli and potatoes served on basmati rice.

29

Thai Curry – Chicken

Sautéed Thai green curry with coconut cream and Asian vegetables served with jasmine rice.

28

Chicken Cashew Nut

Stir fried chicken with cashew nuts, vegetables and oyster sauce served with steamed rice.

26

Mie Goreng (mild or spicy) V option available

Classic Thai. Stir-fried egg noodle with chicken, shrimp, egg, onion and bean sprouts, bok choy in delicate mixture of soy and peanut sauce.

24

Pad Thai (Mild or Spicy) V option available

Thailand's most famous dish. Stir fried flat rice noodles with egg, bean sprouts, ground peanuts and a mixture of pork and prawns.

24

Sweet Thai Prawns

Crispy tiger prawns covered in flour Stir fried with assorted vegetables tossed through with sweet Thai style sweet chilli sauce served on a bed of jasmine rice.

28

Vegetarian Stir Fry V

Stir fried vegetables and Asian greens with Thai style sauce, served on jasmine rice.

22

Special Fried Rice

Combination fried rice with chicken, prawn, ham, egg, vegetables and spring onions.

18

Main Meals

Garlic Prawns

Succulent prawn flesh, pan fried and complemented by our Chefs well known garlic herb cream sauce, accompanied by steamed jasmine rice.

30

Grilled Snapper & Garlic prawns

Grilled snapper fillet topped with prawns and creamy garlic sauce served salad and chips.

30

Grilled Snapper & Scallops	28	Chicken Parmigana	28
Grilled snapper fillet with scallops finished with saffron cream sauce served with chips and salad.		Homemade crumbed chicken breast fillet topped with Napoli sauce, melted cheddar cheese served with chips and salad.	
Wild Barramundi	36	Rack of Lamb	36
Wild barramundi grilled topped with prawns and scallops finished with creamy garlic sauce and served with chips and salad.		400g roasted lamb rack marinated with lemon, garlic, rosemary and parsley enhanced with red wine jus, served with mash potato and vegetables.	
Fish and Chips	22	Atlantic Salmon	34
200g of snapper fillets grilled or fried in beer batter served with a lemon wedge, salad and chips served with a tartare dipping sauce.		Grilled Atlantic salmon, served on a bed of Asian greens, dressed with a balsamic onion reduction and served with veg and mash potatoes.	
Grilled Sirloin Steak	34	Traditional Chilli Mussels	28
Aged prime 350g of Harvey beef cooked to perfection with creamy mushroom and brandy sauce served with chips and salad.		Sautéed in white wine, chilli, garlic, fresh herbs and Napolitana sauce served with toasted bread.	
Rack of Pork	40	<u>Kids Menu</u>	
Succulent grilled pork rack with chilli, garlic, squid and topped with a mushroom cream sauce served with chips and salad.		Pizza and Chips	12
Scotch Fillet	40	Kid's Pasta	12
Aged prime 300g Harvey Beef fillet cooked to perfection with your choice of Mushroom, Peppercorn, Dianne or Creamy Garlic sauce. Served with chips and salad.		Chicken Nuggets and Chips	12
T-Bone	36	Kid's Fish and Chips	12
Aged 400g of Harvey beef cooked to perfection with your choice of Mushroom, Peppercorn, Dianne or Creamy Garlic sauce. Served with chips and salad.		<u>Extras</u>	
Surf and Turf	44	Side gravy or sauce	3
Aged 300g Harvey Beef Scotch Fillet topped with prawn tower, calamari and creamy garlic sauce. Served with chips and salad.		Side Salad	7
Texas BBQ Spare Ribs	34	Steamed Vegetables	6
Our house speciality marinated and oven baked in a spicy Tex-Mex BBQ sauce, served with chips and salad.		Mashed Potatoes	6
Chicken Macadamia	28	Steamed Rice	6
Succulent chicken breast, stuffed with macadamia, marinated fetta and sun-dried tomato. Complemented with a roast jus. Served with chips and salad.		Egg	3
Tandoori Chicken	29	<u>Desserts</u>	
Marinated succulent chicken breast prepared in a traditional style, served with raita, mango chutney and a timbale of rice.		Trio Ice-Cream	8.5
Ocean & Earth	28	A selection of premium ice-cream served with rum chocolate sauce and berry coulis.	
Grilled chicken breast with king prawn tower and creamy garlic sauce. Served with chips and salad.		More desserts	
		Choose from our range of desserts from our cake display fridge at the Coffee Bar.	
		<u>Coffees</u>	
		Long black	
		Short black	
		Cappuccino	
		Flat white	
		Latte	
		Espresso	
		Macchiato	
		Short macchiato	
		Mocha	
		Affogato	
		Vienna	
		Hot chocolate	