

# Capers Restaurant and Bar

## STARTERS

### **Garlic and Herb Foccacia**

*Five dollars*

### **Sun-dried tomato, olive and anchovy Foccacia**

*Six dollars*

### **Oysters Natural**

*½ dozen, fifteen dollars*

**1 dozen, twenty-five dollars**

### **Oysters Kilpatrick**

*½ dozen, sixteen dollars*

**1 dozen, twenty-six dollars**

### **Oysters with Sun-dried tomato and shallot**

*½ dozen, sixteen dollars*

**1 dozen, twenty-six dollars**

### **Tasting plate of 4 each**

*Twenty-seven dollars*

## ENTRÉE

**Peppery rocket leaf arranged with poached beets,  
finely sliced Italian style prosciutto  
(Italian ham salt cured, and air dried, not smoked)  
with crunchy walnut dressing**

*Twelve dollars*

**Tossed prawns resting on a delicate preserved lemon and  
coriander cous cous with ribbons of wasabi mayonnaise**

*Sixteen dollars*

**Baked Ciabatta (Italian style bread) beneath poached egg,  
truffle butter (type of mushroom) and shavings of aged  
Parmesan cheese**

*Thirteen dollars*

**½ shell scallops filled with creamed leek and Gruyere,  
(Cheese with a rich sweet nutty flavour) grilled and  
accompanied by an Italian dipping roll**

*Sixteen dollars*

**Traditional German Weisswurst sausage,  
(made from veal, cream and eggs)  
rich red wine onion salad with grapes and pumpernickel  
(German bread, coarsely ground rye flour and molasses)**

*Thirteen dollars*

## MAINS

**Moroccan veal osso bucco, (Braised Veal shanks)  
charred eggplant and white bean tomato sauce**

*Twenty-six dollars*

**Aromatic salted chicken Maryland, (Cut of Chicken, leg and thigh)  
slowly Confit (traditional way of preserving meat) and served  
with glazed carrots and potato bake**

*Twenty-four dollars*

**Apple, raisin, thyme pilaf supporting a turmeric  
marinated pork loin chop with a citrus mayonnaise**

*Twenty-five dollars*

**Pan seared market fish on angel hair pasta and a cherry tomato;  
celery tossed with olive oil and picked basil**

*Twenty-six dollars*

**Beef Scotch fillet resting on a sweet pea puree,  
horseradish roasted potato encompassed by a mushroom jus**

*Twenty-nine dollars*

**Braised Lamb shank, spicy merguez sausage  
(North American spiced Lamb)  
on potato mash finished with a French shallot and herb glaze**

*Twenty-eight dollars*

**A filo quiche of sweet-corn, semi dried tomato and  
baby spinach with seasonal salad**

*Nineteen dollars*

**Oven fired Beef tenderloin on pumpkin mash with crispy  
Schulz bacon (gourmet bacon from the Barossa Valley)  
surrounded by a bourbon jus**

*Twenty-nine dollars*

## SIDE DISHES

**Potato mash**  
**Mixed leaf salad**  
**Garden vegetables**  
**Beer battered fries**

*All five dollars*

## CHILDREN'S MEALS

**Battered fish and chips with Salad**  
**Crumbed chicken strips with chips and Salad**  
**Sausages with chips and vegetables**  
**Lamb chops with chips and vegetables**  
**Roast of the day with vegetables and gravy**  
**Soup of the day and a bread roll**

**All meals come with a complimentary soft drink and dessert of ice cream and topping or apple pie and ice cream**

*Ten dollars*

## DESSERT

**Crème Brule with a passionfruit draped double cream**

**Incredible Champagne lemon curd tart**

**Profiteroles filled with a coffee pastry crème, smothered in a deluxe  
chocolate sauce served with ice cream**

**Poached honey pear with a fig ice cream and  
sugared puffed rice straws**

**Pancake stack with mixed berry compote and liquored mascarpone**

**Chocolate tart with a malteser surprise served  
with ice cream or double cream**

*All ten dollars*

**Mixed cheese plated with assortment of crackers**

*Thirteen dollars*

**Espresso Coffee**

**Cappuccino, latte, long black, flat white, Affagato, mocha,  
hot chocolate, Vienna, Macchiato.**

*Four dollars*