

Entree

Breads

Garlic, FRESH HERB & CHEESE bread \$5.50

Baked Turkish bread w/ 4 dipping sauces \$7.60

Warm bread roll w/ butter \$1.00

Fresh Oysters

Kilpatrick - Grilled w/ bacon & Worcestershire ½ \$12.50 - doz \$24.00

Natural - chilled w/ cocktail sauce, lemon & lettuce ½ \$12.00 - doz \$23.00

Mornay with grilled brie & chives ½ \$13.00 - doz \$25.00

QUAIL

Quail pan-fried w salami, bacon, kalamatta olives & fresh mandarin \$12.90

SCALLOPS

Scallops stacked w basil, capers & camembert, baked in flaky pastry
w/ lobster sauce \$13.50

SAUSAGES

Crocodile & chicken sausages flavoured w/ fresh thyme, char-grilled
on tomato salsa \$13.90

STROGANOFF

Traditionally prepared w beef eye fillet, sour cream, brandy & gherkins \$11.90

SOUP OF THE DAY- REFER TO SPECIALS BOARD

Please turn over for Main Menu

Mains

ANGUS EYE FILLET

Tender filet mignon topped w lobster & mushroom parcels
& pink pepper jus \$29.50

STEW

Duck & rabbit slowly braised, chunky veg, w/ wild rice & corn bread \$19.50

SUPREME

Chicken breast donning fresh blue swimmer crab roasted on sweet potato
rosti w/ creamy rocket & lemongrass sauce \$27.50

PORK ROLLS

Tender pork fillet rolled, filled w/ fig & rhubarb, wrapped in prosciutto,
roasted, served w/ lemon sauce \$23.90

LAMB RUMP

Marinated in rosemary & garlic, roasted pink, served w mashed
jerusalem artichoke & redcurrant jus \$25.50

ANGUS RUMP \$22.50

OR

PRIME PORTERHOUSE \$24.50

Sauces: diane, mushroom, pepper, garlic butter, jus

Topped w/ king prawns extra \$6.50

Crumb calamari extra \$5.50

FRESH FISH OF THE DAY- REFER TO SPECIALS BOARD

VEGETARIANS - REFER TO SPECIALS BOARD

LOBSTER

Please see our Lobster Board for our delicious Lobster choices