



MAIN STREET MENU

ENTREES

Garlic bread **5**

Bruschetta, semi dried cherry tomatoes, red onion, basil, rocket on toasted bread drizzled with vincotto glaze (v) **6**

Assorted breads & dips (v) **6**

Today's soup served with crusty bread **10**

Asian style beef salad, glass noodles, chilli peanut praline & soy glaze **10**

Marinated lamb rump, pickled cucumber, salad greens, minted yoghurt & sweet potato crisps (lg) **12.5**

Fresh made nori rolls, wasabi, pickle ginger and light soy sauce. Flavours change daily **10**

Lemon pepper chicken with cos lettuce, bacon, parmesan, garlic croutons & Caesar dressing **15**

Wok tossed calamari, wakame & mung beans with a coriander & rock sugar sauce (lg) **13.5**

Skewered prawns chargrilled served with dressed rocket leaves, pancetta crisps & spiced pineapple chutney (lg) **16**

Smoked salmon steak served on salad greens, cherry tomato confit, peppered feta, radish & avocado puree (lg) **16**

Oysters (lg):

Natural half dozen **15**

Dozen **27**

Kilpatrick or battered half dozen **16**

Dozen **29**



MAINS

Pan roasted pork cutlet on parmesan polenta with charred vegetables and white wine jus (lg) **27.5**

Free range lamb rack, roast garlic mash, buttered beans, chorizo and lamb gravy **24.5**

“Sunday roast” baby chicken with roast potato, butternut pumpkin, carrot with a tarragon gravy **25.5**

Chicken breast tossed with smoky bacon, mushroom, fettuccine and parmesan cream **23**

Butter chicken pieces tossed in spicy tomato sauce served with steamed rice and roti bread **21.5**

Oven baked duck breast, curried parsnip and sweet potato and onion jus (lg) **30**

Thai fish cakes, herb salad, dipping sauce and sesame salt **18**

Fresh market fish grilled on kipfler potato and root vegetables with salsa verde and lemon **24**

Tempura fish served with garden salad, battered fries, homemade tartare sauce and lemon **24**

Moreton bay bug layered between fresh pasta sheets, shellfish béchamel topped with cheese & accompanied with an iceberg salad **30**

PIZZAS

Satay chicken

Chicken, tomato, onion, red peppers, roasted cashews drizzled with cucumber yoghurt **17**

Cajun beef

Beef, tomato, onion, bacon, mushroom, olives, topped with tomato chutney **17**

Seafood

Fish, calamari, mussels, tomato, onion, fresh herbs topped with seafood dressing **19**

Vegetarian

Roasted vegetables, feta cheese, spinach finished with a garlic aioli (v) **17**

STEAKS FROM THE GRILL

All served with tossed garden salad OR seasonal vegetables

	250gm	400 gm
Rump	18	25
Tender eye fillet	28.5	40
Sirloin	20	26.5
T-bone	26	36

Served with:

Choose one

Potato Sides

Buttery mash
Parmesan bake
Rosemary roasted
Thick cut fries

Choose one

Sauces

Mushroom
Pepper
Dianne
Chilli
Béarnaise

Extra Sides

Panko crumbed onion rings **5**
Caesar salad **5**
Garlic prawn cutlet **7**
Salt and pepper calamari **7**
Coleslaw **5**
Field mushroom **5**

DESSERTS

Chocolate silk tart

Dark chocolate baked in a sweet pastry shell served with cocoa chocolate jelly and chocolate gelato **12**

Lemon curd slice

Lemon curd tart served with a mixed berry compote, caramel tuille and whipped cream **12**

Pavlova roulade

Light meringue rolled and filled with fruit puree, cream and garnished with a fruit salsa (lg) **12**

Lemongrass and coconut pannacotta

Accompanied with poached pear, ginger granita and almond biscotti **12**

Ice-cream sundae

French vanilla ice-cream topped with chocolate fudge sauce, praline and sweet biscuit **10**

Drunken ice-cream

French vanilla ice-cream splashed with your choice of Kahlua, single malt whiskey or an espresso shot with Frangelico liqueur **12**

Sorbet selection

Various flavours of sorbet drizzled with lime syrup and fruit salsa (lg) **10**

Local and imported cheese selection

Served with muscatels, fresh pear slices, sweet pepper marmalade and lavosh **16**

Extensive selection of teas, coffees, liqueurs & ports available