



# *Italian* THE HAIG RESTAURANT

## DINNER MENU

### PLEASE NOTE

NO SUBSTITUTIONS TO DISHES  
Although we are happy to cater for  
Special Diets & Allergies

Strictly NO Split Bills

BYO Wine Bottles Only  
\$5.50 Corkage Per Bottle

BYO Cakes  
\$2.00 per person

All prices include G.S.T.



## ENTREES

**Braised Garlic King Prawns** **\$19.00**

*King prawns braised in garlic, lemon, butter & sage, served with lemon risotto & topped with diced tomato.*

**Deep Fried Cheese Balls** **\$16.00**

*Three cheeses flavoured with red capsicum & coated in panko crumbs, served with homemade red onion & chili jam.*

**Prosciutto Ham** **\$15.00**

*Served with a rocket, pear & pecorino cheese salad with balsamic dressing.*

**Salted Caramel Popcorn Pork** **\$16.00**

*Served with apple, cinnamon & pickled vegetables.*

**Antipasto (per person)** **\$18.00**

*Slices of prosciutto ham & salami, olives, feta, red capsicum feta dip & a deep fried cheese ball, served with Italian flatbread.*

**Hot Tomato Bruschetta** **\$14.00**

*With melted fontina cheese, basil & drizzled with balsamic syrup.*

# MAINS

**Braised Pork Belly** **\$27.00**

*Served on Paris mash topped with caramelised beetroot & honey jus.*

**The Haig's Fish & Chips** **\$26.00**

*Beer battered fish of the day served with fries, garden salad & homemade tartar sauce.*

**Sticky BBQ Beef Rib** **\$27.00**

*Presented on a bed of garlic mash, served with homemade baked beans.*

**Chicken Saltimbocca** **\$26.00**

*Tender marinated chicken breast wrapped in prosciutto ham & fresh sage, served on creamy polenta with grilled eggplant & a marsala sauce, topped with rocket.*

**Pan Fried Tasmanian Salmon** **\$28.00**

*Served on lemon & horseradish risotto & topped with a pickled vegetable salad with a caper dressing & lemon.*

**Italian Mixed Grill** **\$32.00**

*Scotch fillet, lamb cutlet & Italian sausage, served with balsamic tomato & mushrooms, crisp battered onions & jus.*

**Grilled Scotch Fillet** **\$32.00**

*Served on buttered mashed potatoes, topped with a rocket, feta & caramelised onion salad, drizzled with red wine pan jus.*

**Braised Lamb Shoulder** **\$29.00**

*Served with sliced potatoes & cannellini beans with an oregano, rosemary & mint jus.*



## PASTAS & RISOTTOS

**Prawn Spaghetti** **\$26.00**

*Prawns in a tomato, chilli & coriander sauce, enhanced with fresh lime.*

**Mushroom & Fresh Herb Fettuccini** **\$24.00**

*Fresh mushrooms & herbs tossed with butter.*

**Italian Sausage & Pea Fettuccini** **\$25.00**

*Sliced Italian sausage cooked in a rich tomato sauce with peas & oregano.*

**Maple Infused Pulled Pork Fettuccini** **\$26.00**

*Tossed with fennel, oregano & garlic, topped with shredded apple & sweet cherry reduction.*

**Sweet Potato & Gorgonzola Gnocchi** **\$25.00**

*Tossed with a sage, white wine & garlic cream sauce.*

**Chicken & Lemon Risotto** **\$26.00**

*Diced chicken breast with lemon in a rich creamy pesto risotto, topped with rocket.*

**Beetroot Risotto** **\$25.00**

*With peas & topped with feta cheese.*



## BREADS, SALADS & SIDES

**Garlic Italian Flatbread** **\$7.00**

*Lightly fried pizza topped with a garlic & rosemary oil, with a sprinkling of parmesan cheese & fresh herbs.*

**Italian Flatbread & Dips** **\$8.00**

*Lightly fried pizza served with a pesto aioli dip & a red capsicum feta dip.*

**Rocket, Pear & Pecorino Salad** **\$9.00**

*With a lemon & oregano dressing.*

**Sweet Potato, Rocket & Maple Walnut Salad** **\$9.00**

*Crisp sweet potato, rocket, maple walnuts & feta cheese with a balsamic dressing.*

**Tossed Salad with Balsamic Dressing** **\$6.00**

**Vegetables of the Day** **\$7.00**

**Creamed Potato** **\$6.00**

**Crispy Fries with Tomato Sauce** **\$4.00**



## DESSERTS

**Mixed Berry & Apple Crumble** **\$12.00**

*Apple & berries cooked in vanilla & cinnamon, topped with a crunchy crumble & served with homemade custard on the side.*

**Espresso Crème Brûlée** **\$12.00**

*Topped with hard crack sugar.*

**Poached Pear** **\$12.00**

*Served with an orange & beetroot jelly & topped with mascarpone cheese & minted syrup.*

**Chocolate Jaffa Jelly** **\$12.00**

*Topped with vanilla gelato, crushed amaretti biscuits & homemade orange Turkish delight.*

**Lemon Profiteroles** **\$12.00**

*Filled with a lemon curd custard, topped with lemon drizzle & candied lemon zest.*

**Gelato** **\$3.50 per scoop**

*Choose from Vanilla, Chocolate or Mango.*

*Served with crisp wafers.*