



# Chris' R&B Restaurant & Bar

## ENTRÉE

~ Honey Poached Salmon Trout ~ \$21.00

*Served with Cucumber, Balsamic Honey Dressing & a Parmesan Crisp*

~ Bruschetta & Asparagus on Hollandaise ~ \$17.00

*Garnished with Crisp Prosciutto, shaved Parmesan & topped with a soft Poached Egg*

~ Warmed Crab & Creamed Brie Tartelette ~ \$18.00

*Topped with Mushroom on a Roasted Capsicum coulis*

~ Chicken & Duck Liver Parfait ~ \$19.00

*With Toasted homemade Brioche*

~ Garlic Sautéed Tiger Prawns ~ \$19.00

*Served on Green Peppercorn Sauce & a Sour Cream Lemon Bavarois*

~ Honey, Dijon Mustard & Curry Spiced Chicken Loin ~ \$18.00

*Served with a Garlic spiced Flat Bread & Cauliflower puree*

Chris'  
R&B



## MAINS

~ **Chris' Crispy Skin Belly Pork** ~ \$29.00

*Served on Fried Chats with Apple & Parsnip sauce & Hollandaise dressed  
Coleslaw*

~ **Confit of Duck served on Lightly Spiced Tomato Cassoulet** ~ \$32.00

*A hearty Sausage & White Bean classic French Stew topped with Confit Duck*

~ **Roast Rump of Lamb** ~ \$35.00

*Served on a Bacon & Mushroom half glaze with Fondant Potato, Seasonal  
buttered Vegetables*

~ **Open Wellington of Beef Fillet** ~ \$35.00

*Cooked to your preference & served with all the traditional accompaniments*

~ **Vegan Tapas Plate** ~ \$25.00

*A selection of specially prepared Vegan Delights (V, GF, LF)*

~ **Fresh Fillet of Fish** ~ \$28.00

*Pan fried in Butter & Lemon served on a creamy Mash Potato*

~ **Pan Fried Breast of Chicken** ~ \$32.00

*Filled with Fetta and Oregano on a warmed Tomato & Olive Salsa with Lemon  
braised Potato Wedges*

*Chris'*  
R&B



## DESSERT

~ **Duo of Chocolate Mousse** ~ \$15.00

*Couverture Chocolate Mousse, Poached Pear & Caramelised Hazelnut*

~ **Lemon Tart** ~ \$12.00

*With a Caramelised Crust & fresh Chantilly Cream*

~ **Bread & Butter Pudding** ~ \$13.00

Laced with White Chocolate & Raspberry, homemade Vanilla Bean Ice Cream

~ **Meringue & Berry Compote** ~ \$12.00

*With Chantilly & Vanilla Bean Cream Cheese*

~ **Macerated Strawberries** ~ \$14.00

*Macerated in Passionfruit & Cointreau, topped with Vanilla Bean Ice Cream*

~ **Cheese Plate** ~ \$18.00

*Trio of Australian Cheese*

*Chris'*  
R&B



## **SIDE DISHES**

<i>Garlic Bread</i>	<i>\$3.00</i>
<i>Garden Salad</i>	<i>\$6.00</i>
<i>French Fries</i>	<i>\$5.00</i>
<i>Citrus Wedges</i>	<i>\$6.00</i>
<i>Steamed Vegetables</i>	<i>\$6.00</i>

*Corkage charged at \$4.00 per head*