

f.b.r. dinner

Starters

- 🌸 Roasted garlic bread or olive bread served with extra virgin olive oil 6
- 🌸 Beer battered chips with house made sweet chilli mayo 7
- 🌸 Trio of house made dips with grilled rustic pita bread 13
- 🌸 Bruschetta of grilled pita topped with hommus, grilled eggplant, roma tomato, Spanish onion & fresh basil 13
- Tender calamari lightly coated in Moroccan spices, flash fried & served with lemon dressed rocket leaves & sweet chilli mayo E14/ M 21
- Thai chicken croquettes set on a rice noodle & snow pea salad with a sweet soy & coriander dressing 13
- Japanese prawn gyoza dumplings served on an Asian style coleslaw with a chilli, lime & ginger dipping sauce 14

Famous Blue Raincoat - Share Plates

- F.B.R. **Taste** Plate - Roasted button mushrooms, pumpkin arancini, spicy Italian meatballs, grilled haloumi, Moroccan spiced calamari, Spanish chorizo & olives.
- F.B.R. **Antipasti** – Cold cured meats, marinated grilled vegetables, smoked salmon, sun dried tomatoes, olives, fetta, hommus & lightly toasted pita bread.
- 🌸 F.B.R. **Vegetarian** plate - Pumpkin arancini, roasted button mushrooms, grilled haloumi, olives, sun-dried tomatoes, marinated grilled vegetables, falafel, hommus & lightly toasted pita bread.

1 person = \$15, 2 people = \$25, 3/4 people = \$35

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Pizza

- Cajun chicken, crispy pancetta, roasted red capsicum on Napoli & mozzarella 16
- Lamb fillet, grilled eggplant, feta, roast pumpkin, hommus & rocket 17
- Spanish chorizo, hot salami, red onion, chilli on Napoli & mozzarella 16
- 🌸 Roast pumpkin, marinated mushrooms, goats' cheese, pesto & rocket 15
- Tiger Prawns, garlic, fresh chilli, Napoli & fresh basil 17

Salads

- Tender grilled lamb back strap, fetta, roast pumpkin, red capsicum, red onion, mixed leaves with a balsamic dressing 17
- Grilled prawns, smoked salmon, avocado, snow peas & rocket with a lemon, Chilli & dill dressing 17
- Cajun spiced chicken breast, avocado, grilled asparagus, crispy pancetta, sun dried tomatoes, rocket, & toasted pine nuts with a balsamic dressing 16
- 🌸 Grilled haloumi, green beans, sun dried tomato, roast pumpkin & mixed leaves finished with extra virgin olive oil & balsamic glaze 15
- 🌸 Greek salad of baby spinach, fetta, roma tomato, olives, cucumber, red onion with olive oil & balsamic glaze 13

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Mains

- Premium 300g scotch fillet cooked to your liking & served with hand cut chips & a roasted vegetable & rocket salad with your choice of house made tomato relish or béarnaise sauce **29**
- Oven baked Atlantic salmon set on a bed of fresh linguine tossed through chilli, dill, garlic & olive oil finished with broccolini gremolata and a tomato & chive salsa **28**
- Parmesan & herb crusted chicken breast; pocketed with Tasmanian Brie, sun dried tomato & basil served on cous cous with pan tossed greens, toasted almonds & roasted cherry tomatoes **26**
- 🌸 Tomato & herb risotto cake topped with roasted field mushrooms, grilled asparagus rocket & goats cheese **21**
- Spanish paella with prawns, scallops, calamari, mussels & chorizo finished with freshly chopped chillies & a wedge of lime **25**
- Lamb cutlets served on a grilled polenta with crispy pancetta, green beans, pear, pine nuts & rocket drizzled with olive oil & balsamic reduction **26**
- 🌸 Pumpkin ravioli tossed through roasted Mediterranean vegetables & a rich Napoli sauce with crumbled feta & shaved Parmesan **21**

🌸 = Vegetarian dishes

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Desserts

All of our desserts are home made by Margot Leighton, James's sister, or by our chefs.

Sticky date pudding with hot caramel sauce & vanilla ice cream	12
Margot's very delicious lemon curd tart served with berry coulis & double cream	12
The best hot chocolate pudding in the world with vanilla ice cream	12
Vanilla bean panacotta with a strawberry & mint salad	11
Belgium chocolate & caramel slice served with macadamia ice cream	13
Raspberry & almond frangipani pot served warm with vanilla ice	12

Cheese

King Island triple cream Brie, Tasmanian blue Brie and Mersey Valley cheddar.

Enjoy one for \$11; two for \$16 or all three for \$21

Served with a selection of breads, crackers, dried fruits, nuts & quince paste.

Special

“Jazz it up” – Our Sunday Jazz special: Bottle of house red, white or bubbles with all 3 cheeses \$40.