

Entrées

Garlic Bread or Parmesan & Onion Bread (V)		\$ 4.80
Bruschetta, Ciabatta bread brushed with garlic and topped with diced tomatoes, Spanish onion, basil pesto, balsamic vinegar and parmesan cheese (V)		\$ 7.50
Natalies Homemade Soup		\$ 6.50
Lemon Peppered and Cajun Dusted Calamari served with a rocket, cherry tomato and parmesan salad with a tangy tartare sauce		\$ 17.50
Creamy Garlic Prawns in a crispy wonton basket with steamed jasmine rice and lemon	E \$ 18.00	M \$ 32.00
Sweet Chilli Prawns in a crispy wonton basket with steamed jasmine rice and lemon	E \$ 18.00	M \$ 32.00
Fresh Oysters Served; <i>Natural with cocktail sauce and lemon (GF)</i> <i>Kilpatrick</i> <i>Mornay</i>	Half \$ 17.50	Full \$ 28.50
Natalies Antipasto Platter: Mild salami, sliced beef, prosciutto ham, smoked chicken, olives, char grilled vegetables, marinated fetta, avocado & spicy capsicum dip served with garlic bread	<i>(Serves 2)</i>	\$ 29.50

Natalies Salads

Caesar Salad		
Baby cos lettuce, poached egg, anchovies, crispy prosciutto, herb croutons, bound with homemade dressing and freshly shaved parmesan	<i>Traditional</i>	\$ 14.00
	<i>With smoked chicken</i>	\$ 17.50
Greek Lamb Salad		
Sliced char grilled lamb coated in a balsamic basil pesto & sour cream and served on cos lettuce, roasted capsicum, Kalamata olives & semi dried tomatoes		\$ 18.00
Warm Prawn Salad (GF)		
Shelled South Australian prawns tossed in lettuce, crispy prosciutto, cherry tomatoes, Spanish onions & roasted capsicum, drizzled with a lemongrass & coriander butter dressing		\$ 29.00

Natalies Premium Grill Menu

All dishes cooked over our open flame char grill

Certified Australian Angus Beef, Grain fed, Aged 43 Days

280g Porterhouse \$ 37.00

400g Rump \$ 34.00

Gippsland Grain Fed, Aged 14 Days

220g Eye Fillet wrapped in bacon \$ 38.00

400g T-Bone \$ 35.00

Served with a Choice of Sauce

Pepper, Mushroom, Garlic Butter, Seeded Mustard Demi-glaze, Rich Gravy

Also From The Grill

Atlantic Salmon served with Roma tomato relish \$ 30.00

Half a Chicken, coated in Natalies secret spices then char grilled \$ 29.00

American Style Fall off the bone Slow Cooked Baby Back Ribs and Tabasco &
Chilli Marinated Chicken Wings
\$ 34.00

All Grill Meals served with one of the following choices

Natalies Chunky Chips, Creamy Mashed Potato, Herb Roasted Potatoes

Sides \$ 5.00

Seasonal Vegetables; Garden Salad; Rocket, Parmesan & Apple Salad;
Caesar Salad; Chunky Chips; Herb Roasted Potatoes; Creamy Mashed Potato

Mains

Veal Scaloppini

Pan-fried baby veal with onions and pesto brandy cream sauce, served on baby chat potatoes and steamed vegetables \$ 29.00

Chicken Roulade (GF)

Breast of chicken filled with prosciutto, almonds & apricots, oven baked and served with tarragon cream sauce and seasonal vegetables \$ 29.00

Beef & Guinness Pie

Slow braised beef and vegetables topped with a crispy pastry top, served with chunky chips and salad \$ 26.00

Balsamic Roasted Tomatoes (V)

Roasted tomatoes filled with fetta, eggplant, zucchini & basmati rice served on turmeric scented cous cous and a red pepper balsamic mayonnaise \$ 25.00

Pasta, Risottos and Stir-fry's

Seafood Marinara (Linguini)

Prawns, scallops, mussels and calamari tossed with tomato, spinach, onion, garlic, white wine and olive oil
E \$ 18.50 M \$ 32.50

Chicken Carbonara (Linguini)

Pan fried chicken pieces, bacon, onion and mushroom, tossed in a creamy white wine and garlic sauce
E \$ 17.00 M \$ 23.00

Smoked Salmon Risotto (GF)

Smoked Tasmanian salmon pieces tossed with capers, sundried tomatoes, baby spinach and creamy garlic sauce
E \$ 18.00 M \$ 23.00

Vegetable Risotto (V) (GF)

Pan seared black olives, char grilled eggplant, cherry tomatoes, red onions and roasted pumpkin in a red pesto & basil sauce
E \$ 13.50 M \$ 20.00

Asian Stir-fry

Butterflied tiger prawns & Thai scallops, wok tossed with fine cut vegetables, egg noodles and a tangy plum and hoisin sauce \$ 25.00

Desserts

\$ 9.50

Crêpes Suzette

In an orange grand Marnier sauce with fresh citrus salad & Chantilly cream

Chocolate Brownie

Drizzled with a rich chocolate sauce and topped with honey ice cream and crunchy honey comb

Sticky Date Pudding (GF)

Served with butterscotch sauce and Chantilly cream

Cinnamon Apple & Almond Crumble (GF)

Served with vanilla anglaise and Chantilly cream

Vanilla Bean Brulee

Served with groggy fruits, almond biscotti & berry coulis

White Chocolate Pistachio Mousse

Finished with pistachio praline & mixed berry coulis

Vanilla & White Chocolate Bread & Butter Pudding

Served with berry compote and vanilla ice cream

Lemon Curd Tart

Served with a zingy raspberry granita & Chantilly cream