

# Dinner Menu

## BREADS

ALL SERVED ON GLUTEN FREE BREAD

<b>GARLIC or HERB BREAD</b>	5
<b>CHEESE AND CHIVE BREAD</b> Tasty cheese with fresh chives	6
<b>ITALIAN BRUSCHETTA</b> Tomato, basil, spanish onions and balsamic	8.5
<b>GREEK BRUSCHETTA</b> Olive tapenade, fetta, cherry tomatoes and parsley	8.5

## SYDNEY ROCK OYSTERS

	1/2 Doz	Doz
<b>NATURAL</b> with lemon	14	25
<b>MORNAY</b> creamy cheese sauce	15.5	27
<b>BLOODY MARY</b> served chilled topped with a spiced tomato dressing spiked with vodka	15.5	27

## ENTREE

<b>SOUP OF THE DAY</b> Please check todays specials. Served with gluten free bread	8.5
<b>ROASTED MUSHROOM CUPS</b> filled with pine-nuts, fetta cheese and parsley served with a thyme scented garlic cream	11.5
<b>THAI CHICKEN</b> tenders marinated in sweet chilli, ginger and lemon served on Thai salad and drizzled with a tangly lemongrass vinaigrette	11
<b>GARLIC TIGER PRAWNS</b> (6) pan-fried in butter with garlic, fresh tomato and parsley on a bed of steamed basmati rice. (Chilli Optional)	16.5
<b>LAMB SOUVLAKI</b> 2 marinated lamb skewers are char grilled and served on Greek Salad and accompanied with tzatziki dip	11.5

## CASUAL DINING

<b>HOME MADE WEDGES</b> grilled with bacon and cheese, with a side serving of sour cream, avocado and tomato salsa	15
<b>CHICKEN CAESAR SALAD</b> Cos lettuce, bacon, boiled egg tossed in a traditional caesar dressing, topped with shaved parmesan cheese	18
<b>THAI CHICKEN SALAD</b> Chicken tenders marinated in sweet chilli, ginger and coriander served on a thai style salad with a lemongrass vinaigrette	18
<b>STEAK &amp; CHIPS</b> 250g grain fed char-grilled sirloin, served with wedges. Your choice of sauce: napolitana, garlic cream, mornay, boscaiola or red wine jus Add chilli salt calamari - 3.5 Add 3 garlic tiger prawns - 4.5	23

# Dinner Menu

## MAIN

<b>CHAR-GRILLED CHICKEN BREAST</b> served with chickpeas braised in a sauce of prosciutto, spanish onion, capsicum, tomato and herbs	23
<b>BARRAMUNDI AND PRAWNS</b> Roasted fillets topped with 3 garlic tiger prawns, served on a creamy garlic mash with steamed seasonal greens and a lemon and chive butter sauce	28
<b>ROAST LAMB RUMP</b> served with garlic kipfler potato, roasted honey carrots and a red wine jus	26
<b>VEAL ESCALOPE</b> rolled with roasted capsicum, baby spinach and wrapped in prosciutto served on a sweet potato mash and a red wine jus Add 3 garlic tiger prawns - 4.5	26
<b>GRILLED ATLANTIC SALMON</b> served with garlic kipfler potato and steamed greens and served with lemon butter sauce Add 3 garlic tiger prawns - 4.5	25
<b>CHAR-GRILLED SIRLOIN</b> 250g grain fed served with grilled mushrooms, red onion jam, mash potato and topped with a red wine jus	27
<b>300G SCOTCH FILLET</b> steak char-grilled, served with sweet potato mash, steamed vegetables Your choice of sauce: napolitana, garlic cream, mornay, boscaiola or red wine jus Add chilli salt calamari - 3.5 Add 3 garlic tiger prawns - 4.5	29
<b>180G TENDER EYE FILLET</b> pan roasted served with sautéed garlic kipfler potato, café de paris butter and steamed seasonal greens Add 3 garlic tiger prawns - 4.5	27
<b>MUSHROOM RISOTTO</b> sauteed mixed mushrooms folded through Arborio rice, finished with parmesan and chives Add chicken - 3.5	20

## DESSERTS AND GELATO'S \$8.50

**CHOCOLATE ROCHER:** Milk chocolate mousse nougat covered in ganache

**FRESH STRAWBERRIES AND CREAM** served with whipped cream

### GOURMET GELATO

CHOCOLATE

HAZELNUT

PISTACCIO

BANANA

### GOURMET SORBET

PASSIONFRUIT

LEMON

MANGO

FRUIT SALAD

## 3 COURSE SET MENU - \$30

### ENTREE

#### SOUP OF THE DAY

Please check today's specials for soup of the day served with gluten free bread

#### THAI CHICKEN

Tenders marinated in sweet chilli, ginger and lemon served on Thai salad and drizzled with a tangy lemongrass vinaigrette

#### ROASTED MUSHROOMS

Mushroom cups filled with pine-nuts, feta cheese, parsley served with a thyme garlic cream

#### ITALIAN GARDEN SALAD

Mixed leaves, cherry tomato, cucumber, roasted capsicum, Danish feta, eggplant with red wine vinaigrette

### MAIN

#### KING HENRYS CHICKEN

A plump grilled chicken breast served with seasonal vegetables and potato with your choice of sauce:

Boscaiola, Napolitana, Garlic Cream or Mornay Sauce

#### BARRAMUNDI FILLETS

Barramundi fillets grilled and served with potato and fresh steamed seasonal vegetables with your choice of sauce:

Lemon butter, Mornay or Garlic Cream sauce

#### SCOTCH FILLET STEAK \*\* EXTRA \$9.00 \*\*

300g Angus grain fed steak cooked to your liking served with pumpkin mash, steamed seasonal vegetables with your choice of:

Boscaiola, Napolitana, Garlic Cream or Mornay Sauce

### DESSERT

#### CHOCOLATE ROCHER

Milk chocolate mousse nougat set on meringue and covered gache

#### STRAWBERRIES AND CREAM

Fresh strawberries served with vanilla ice cream

# 3 Course Set Menu

# Lunch Menu

## FAVOURITES

<b>SOUP OF THE DAY:</b> served with toasted gluten free bread	8.5
<b>BRUSCHETTA:</b> Freshly diced tomatoes, Spanish onion and fresh basil atop toasted gluten free bread and drizzled with a balsamic dressing	9.5
<b>POTATO WEDGES:</b> Home made tasty wedges grilled with bacon and cheese, drizzled with sweet chilli sauce and topped with sour cream	10
<b>HAM AND CHEESE MELT:</b> Double smoked ham, avocado, tomato and cheese melted on Gluten free bread and served with homemade wedges	10
<b>CLUB SANDWICH:</b> Grilled Bacon, tomato, basil pesto and tasty cheese, drizzled with mayonnaise and homemade wedges	10
<b>STEAK SANDWICH:</b> Lean steak on thick toast with lettuce, tomato, beetroot, fried onion and BBQ sauce served with homemade wedges	13
<b>OPEN CHICKEN MELT:</b> Chicken breast, guacamole and tasty cheese toasted on gluten free bread served with homemade wedges	13
<b>LAMB SOUVLAKI:</b> 3 Marinated lamb skewers are char grilled and served on Greek salad and accompanied with a tzatziki dip	15
<b>GRILLED CHICKEN:</b> Herb marinated skinless chicken breast accompanied with a fresh garden salad and served with golden wedges. Served with your choice of sauce: Napolitana, Boscaiola, Garlic Cream or Mornay Sauce	20
<b>BARRAMUNDI:</b> Barramundi fillet drizzled with a lemon caper and parsley butter sauce. Served with homemade wedges and a fresh Italian garden salad	22
<b>ATLANTIC SALMON:</b> Salmon fillet grilled and served with an Italian salad made up of mixed lettuce leaves, cherry tomato, cucumber, roasted capsicum. Danish fetta, eggplant with red wine vinaigrette	24
<b>STEAK AND WEDGES:</b> 250g Sirloin Steak cooked to your liking with golden wedges, salad and your choice of sauce: Napolitana, Boscaiola, Garlic Cream or Mornay Sauce	22
<b>SCOTCH FILLET STEAK:</b> 300g Angus grain fed steak cooked to your liking served with homemade wedges and salad with your choice of: Napolitana, Boscaiola, Garlic Cream or Mornay Sauce	27

# Lunch Menu

## GOURMET SANDWICHES

Served on toasted gluten free bread

<b>SALAD:</b> Capsicum, cucumber, beetroot, Spanish onion, Tasty Cheese, mayo and lettuce	8.5
<b>TURKEY:</b> cranberry sauce, beetroot, tomato, cucumber and lettuce	9.5
<b>SMOKED HAM:</b> guacamole, Spanish onions, capsicum, tomato, Swiss cheese and cos lettuce	9.5
<b>VEGGIE DELIGHT:</b> Pesto, eggplant, artichoke heart, mushroom, tasty cheese, alfalfa and lettuce	9.5
<b>CHICKEN # 1:</b> guacamole, cucumber, tomato, tasty cheese, alfalfa and lettuce	9.5
<b>CHICKEN # 2:</b> pesto, artichoke heart, grilled eggplant, Swiss cheese and rocket	9.5
<b>SMOKED SALMON:</b> horseradish mayo, Spanish onion, cucumber, baby spinach and rocket	12.5

## FRESH SALADS

OUR SALADS ARE MADE FRESH TO ORDER

<b>THAI BEEF SALAD:</b> Sautéed, sliced marinated beef served on a salad of lettuce, onion, Snow pea sprouts, bean shoots and drizzled with a sesame, soy and ginger dressing	15
<b>CHICKEN CAESAR SALAD:</b> Cos lettuce, bacon, boiled egg, tossed in traditional dressing, topped with chargrilled chicken breast and shaved parmesan	15
<b>THAI CHICKEN SALAD:</b> Chicken tenders marinated in sweet chilli, ginger and coriander served on a Thai style salad with a lemongrass vinaigrette	15

## DESSERTS

<b>CHOCOLATE ROCHER:</b> Milk chocolate mousse nougat set on meringue and covered gnache	8.5
<b>STRAWBERRIES AND CREAM:</b> Fresh Strawberries served with vanilla ice cream.	8.5
<b>GELATOS:</b> Coeliac Flavours available: Hazelnut, Pistacchio or Banana	8.5
<b>SORBETS:</b> Coeliac Flavours available: Passion fruit, Lemon, Mango or Fruit Salad	8.5