

Dinner a la carte

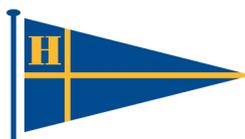
To Start

Entrées

Garlic bread ^V	\$8.5	Chilli prawns ^{GF}	\$15
Seared Scallops ^{GF}	\$15	with garlic butter rice	
with white truffle infused cauliflower puree and crispy pancetta			

Sharing Plates

Ocean Plate	\$38	English Plate	\$38
Battered Esperance gummy shark goujons, chilli green lip mussels, crab filoettes, avocado and hilli prawn toasties, seasoned curly fries, lemon pepper squid, wasabi mayonnaise and tartare sauce		Mini Toad-in-the-Hole, hand cut chips, battered fish, mini Scotch eggs, pepper steak skewers, Bloody Mary prawn shots, pickled eggs, B.L.T. toasties and H.P. sauce	
Mexican Plate	\$38		
Nachos, chilli beef tacos, chilli wedges, Mexican lime prawn skewers, cheese stuffed jalapenos, Mexican meatballs with chipotle sauce, sour cream and sweet chilli sauce			



Dinner a la carte

Please see our Blackboard for this week's specials

Mains

Grilled Haloumi, avocado and roasted grape tomato salad ^{V, GF} **\$23.5**
with baby spinach, rocket and a lime dressing
Add chilli chicken **+\$3**

Penne pasta caponata ^V **\$23.5**
Penne pasta with chargrilled vegetables, cherry tomatoes, capers and pecorino cheese
Add basil chicken **+\$3**

Free range Cajun chicken breast ^{GF} **\$29.5**
Set on a bed of rocket, buffalo mozzarella, marinated fig, prosciutto and balsamic syrup

Seafood risotto ^{GF} **\$29.5**
Silky risotto infused with a tomato, basil and shallot sauce with prawns, squid, scallops and mussels. Finished with aged pecorino and parsley

Baked Tasmanian salmon en crouete **\$32**
Stuffed with cream cheese and spinach and accompanied by steamed chat potatoes, green beans and a lime butter sauce

Linley Valley pork tenderloin ^{GF} **\$29**
Stuffed with cranberries and red onion. Served with potato gratin, spiced apple sauce, buttery broccoli and crisp pancetta

Grilled Esperance gummy shark **\$32**
with a mascarpone and white truffle mashed potato, seared leek, caper berries, salmon keta and garlic cream sauce

Slow braised Amelia Park lamb shank ^{GF} **\$26.5**
with sweet potato mash, root vegetable gravy and broccolini

Fish of the day **MP**
Grilled or battered with hand cut chips and salad

Grilled steak ^{GF}
Cooked to your liking and served with garlic and herb hand cut wedges, roasted pumpkin wedge, salt-baked beetroot, roasted baby carrots and onion gravy

Rump	\$27
Sirloin	\$30
Scotch Fillet	\$32
Veal Ribeye	\$33

Seafood platter for two **\$60**
Grilled and battered New Zealand Orange Roughy, Thai scallops, prawn skewers, smoked salmon, crab rillettes, pickled anchovies, chilli mussels, tartare sauce, garden salad, cocktail sauce and hand cut chips

Sides

	Sm	Lg
Beer Battered Chips ^V	\$4	\$8.5
Seasoned Curly Fries ^V	\$4	\$8.5
Garden Salad ^{V,GF}	\$4	\$8.5
Panache Vegetables ^{V,GF}	\$4	\$8.5

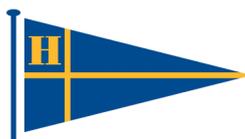
Kids Meals

Cheeseburger	\$10
Chicken nuggets	\$10
Sausages	\$10
Battered or Grilled fish	\$10
Breaded Calamari	\$10

All served with chips or salad

(v) Vegetarian (GF) Gluten Free (VG) Vegan.

Other choices may be made gluten free upon request, please ask our wait staff.



Dinner a la carte

To Finish

Desserts

Homemade caramel, apple and pecan cheesecake \$xx

Warm Belgian waffle \$xx
with baked banana and hot chocolate & honey sauce

Cheese Plate for One \$xx
Three cheeses with country cheese biscuits

Cheese Platter for the Table \$xx
Australian Brie, English stilton, German walnut layer soft cheese, French black truffle cheddar, dried fruits, caramelized onions and a selection of crackers

Liquor Coffee

All served with fresh cream

Irish (Jameson) \$9.5

Italian (Amaretto) \$9.5

Sultan Special Coffee (Baileys) \$9.5

Calypso (Tia Maria) \$9.5

Jamaican (Kahlua) \$9.5

Affogato (Frangelico) \$12.5

Tea & Coffee

Pot of tea for one \$3.5
Choose from: English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea with Jasmine

Coffee \$4.5
Long Black, Short/Long Macchiato, Flat White, Cappuccino, Latte, Mocha
Extra Shot \$0.50

Hot Chocolate \$4.4

Babycino \$1.5

Iced Coffee \$5.5

Iced Chocolate \$5.5

Affogato \$5.5

