

MICRO BITES TO SHARE

**\$4.50**

Mixed marinated olives

Marinated Charred  
octopus

Cauliflower and falafel bite  
with yoghurt sauce

Goat cheese, fennel and  
roasted red pepper

Ham and cheese croquets,  
lemon aioli

Fresh French Baguette  
**\$2.50**

FRESH PASTA

Pasta style:

- Rigatoni pasta
- Spaghetti
- Stuffed pasta (ask your server for special of the week)

**Bolognese \$25**

meat base sauce cooked in  
tomato and herbs

**Seafood \$30**

Cream base sauce with  
plenty of seafood and herbs

**Chicken \$28**

Creamy avocado sauce  
cooked with pulled chicken  
and Avocado

Add On to your meals

ENTREES

**Coffin bay oyster: Nat/Kil**

Each: \$3.50

½ dozen: \$20

Dozen: \$38

**Seared scallop \$20**

with crispy pork belly, celeriac puree, apple and fennel slaw

**Soup of the day \$12**

with rustic sour dough bread toast

**Grilled prawns and salmon \$30**

with chilli, coriander and lemon

SALADS

**Regular \$15 / Large \$18**

**Beef Thai**

Rice noodles, Cucumber, tomato, mint, coriander, Thai dressing, Beans shoots

**Falafel**

Roasted Carrots, Cumin cauliflower, Spinach, red cabbage, Hummus

**Beetroot**

Roasted beetroot, Goats cheese, Walnuts, currants, Spring onion, Spinach

**Caesar salad**

Cos lettuce soft poached egg, parmesan shavings and croutons in a Caesar dressing, bacon, anchovy

**Add it up!!!!**

Poached egg \$3

Grilled chicken \$5

FROM THE OCEAN

**Herb crusted barramundi \$35**

with dill prawn ragout, sweet potato and zucchini stack

**Indian spiced salmon \$35**

with spiced green pea puree, grilled watermelon, and cucumber and coriander

**Fish of the day \$32**

please ask one of our friendly waiters for today's creation

## FROM THE GRILL

**Great southern Pinnacle Beef MBS +2**

**Rib eye on the bone 450 gm \$49**

**T-bone steak 450 gm \$41**

**Sirloin fillet 250gm \$36**

**Scotch fillet 250 gm \$38**

**Rump Steak 250 gm \$28**

**Eye Fillet 180 gm \$40**

*All our meats are served with grilled tomato and Steak chips with a choice of the following sauces:*

Red Wine Jus, green peppercorn sauce, mushroom sauce, Béarnaise sauce

### **Mediterranean vegetables and Haloumi burger \$22**

Herb marinated zucchini, Eggplant, charred pepper, beetroot, avocado, grilled haloumi, Tomato and tahina yoghurt

### **Chicken tikka roll \$28**

Tandoori spiced chicken morsels with vegetables wrapped in flat bread served with raita and salad

## MAINS MEALS

### **Grilled Lamb Rump \$37**

creamy mash and buttered broccoli,  
Mint sauce

### **Herb marinated chicken breast \$32**

with Green herb salsa, panache of  
vegetable

### **Surf and turf \$39**

Lemon myrtle spiced kangaroo loin  
with slow cooked octopus, chimichurri  
sauce

### **BBQ glazed pork ribs half rack \$28 / full rack 49**

served with onion rings, apple and  
fennel slaw

### **Roasted vegetable tian \$18**

crumbled feta, balsamic and basil  
dressing

### **Indian spiced Cauliflower steak \$25**

with cauliflower and falafel bites, pita  
bread, and hummus

### **Vegetarian chilli con veg \$28**

with Mexican rice and avocado dip

## SIDES

### **Micro \$4.50 Regular \$9.50**

Onion rings  
Slaw of fennel, apple and cabbage  
Sautéed garlic field mushroom  
Grilled Zucchini, green beans and Tomato  
House salad – mescaline, cucumber, tomato,  
Avocado

## DESSERTS

### **Micros / Regular**

**Sticky Date pudding \$7.00 / \$11.00**  
caramel sauce, salted caramel ice cream

**Citrus curd \$7.00 / \$11.00**

Berry, meringue and crumbled biscuit crumb,  
Berry sorbet

**Chocolate walnut Brownie \$7.00 / \$11.00**  
chocolate sauce & vanilla ice cream

**Seasonal fresh fruit platter \$6.00 / \$ 11.00**

**Wattle seed chocolate vacherin \$10.00**  
with berries

### **Cheese board \$15.00**

With Barossa valley camembert, Capel cheddar,  
Tarago rive shadow of blue (*All cheese to be  
served with Crackers, quince paste, dried fruits  
and baguette*)

## AFTER DINNER REMEDY

### **Affogato \$6**

Vanilla Ice-cream & Coffee

add on:

Baileys

Kahlua

Frangelico

Pedro Ximenez