

appetizers

TRIO OF DIPS	A variety of 3 dips served with Vienna bread, olives and garnishes			8
S.A NATURAL OYSTERS		½ Doz	10.5	Doz 18.5
S.A KILPATRICK OYSTERS		½ Doz	12.5	Doz 19.5

entrée

SOUP OF THE DAY	Served with a Fresh Crusty Bread Roll			6
BRUSCHETTA	Fresh Roma Tomatoes, Garden-fresh Basil, Garlic, lightly tossed with bocconcini and Extra Virgin olive Oil			7
LEMON PEPPER CALAMARI				10 / 11.5
	Succulent fresh South Australian calamari lightly coated in a lemon pepper seasoning, presented on a bed of Fresh seasonal Garden salad			
TANDOORI PRAWN SKEWER				13 / 25
	Skewed fresh South Australian prawns. Marinated in a Tangy Tandoori sauce Served on a bed of Aromatic Saffron Rice, & accompanied with a Mint & Yogurt Sauce			
THAI BEEF SALAD				12 / 23
	Tender slices Beef, Marinated with fresh Ginger, Chili, Soya Sauce, and light tossed with Fresh Bean Sprout, and sesame Salad lightly garnished with Roasted peanuts			
GREEK SALAD				7/12
	Freshly tossed salad with Greek Feta cheese, Crispy Cucumber Kalamata Olive, ripen Tomatoes and Herbed Croutons			
CAESAR SALAD				11/ 19
	Freshly tossed salad of baby cos, lardons of speck, baby anchovy fillets accompanied with a Caesar dressing and topped off with a soft poached egg and shredded Parmesan Cheese			

main *all mains are served with your choice of fresh garden salad or seasonal vegetable*

TASMANIAN SALMON				29
	Pan Seared Atlantic Salmon on a bed of fresh baby spinach accompanied with a Zesty herb cream sauce			
CHICKEN BREAST				25
	Pan Seared Chicken Breast accompanied with Fresh Asparagus rapped with Bacon and layered on a bed of Sun Dried Mash and finished of with a delicate White Wine Mushroom sauce			
KANGAROO				22
	Traditional Australian Game Slow cooked medium Rare, Served with Homemade Mash potato & Grilled seasonal vegetables and finished off with a red wine Thyme jus			
GRILLED LOIN OF LAMB	Served on a bed of cumin Pilaff Rice and a zesty Australian Mint sauce			26
FROM THE GRILL				
	BEEF SIRLOIN Char Grilled as you like with your choice of delicious sauces: Mushroom, Pepper, Dianne			24
	EYE FILLET Char Grilled as you like with your choice of delicious sauces: Mushroom, Pepper, Dianne			26
CURRY OF THE DAY				18
PENNE BOLOGNAISE	Traditional Homemade Italian beef Sauce, made with fresh herbs			9 / 16
FETTUCINNE NAPOLITANO	Italian based tomato Sauce lightly sautéed with fresh herbs			9 / 16

sides

HOMEMADE MASH POTATO	5	FRIES	5	GARLIC BREAD	4
STEAMED BROCCOLI & SNOW PEAS	5	GARDEN SALAD	5		

dessert

CHOCOLATE ALMOND PUDDING				8
	Rich pudding of almond & Chocolate, accompanied with fresh cream & strawberries, with shaving of exotic chocolate			
TIRAMISU				8
	Italian sponge biscuits with coffee & liqueur accompanied with whipped cream and slivers of chocolate			
TRIO OF EXOTIC ICE CREAMS				8
	Presented in a chocolate basket finished off with a mixed berry coulis			
AFFOGATTO				8
	Vanilla Gelato "drowned" in espresso. A simple, yet tasty dessert			
AUSTRALIAN CHEESE PLATTER				12
FRESH FRUIT PLATTER				10