

# Dinner Menu



## Entrée

- Garlic bread or Parmesan & herb bread** \$6.50
- Chefs Choice Warm Dip**  
Warm flavours to tempt you served with dipping bread \$15
- Soup** - Ever-changing style served with freshly baked warm dinner roll \$9.50
- Bruschetta** - Fresh tomato, basil, feta, spanish onion and olives on garlic bread drizzled with local olive oil and balsamic glaze (v) \$12.50
- Oysters** - Fresh Natural or Kilpatrick Albany oysters served with a wedge of lemon (g) each \$3.80
- Ginger & Sweet Chilli Prawns** - Australian prawns sautéed in sweet chilli & ginger cream sauce on a bed of saffron rice (g) Entrée \$20.50 - Main \$40
- Scallops** - Pan seared with a delightful light Asian style dressing on a bed of Asian greens (g) \$15
- Salt and Pepper Squid** - Tender squid dusted in seasoned salt and pepper with a mango dipping sauce Entrée \$15 - Main \$28 with fries

## Mains

*\*Our fresh pasta is made on the premises\* Italian Tagliatelle style*

### Chicken Pasta

Chicken breast pieces tossed through our fresh tagliatelle pasta with sun dried tomatoes, prosciutto & cashew nuts in a light cream and garlic sauce garnished with shaved parmesan cheese \$27

### Seafood Marinara

Fresh pasta tossed through with a herb and red wine infused tomato neapolitan sauce with pieces of fresh seafood (optional chilli) \$32

### Vegetable Pasta

Fresh pasta with assorted fresh greens, herbs, mushrooms and garlic in a choice of either light olive oil or a creamy sauce (v) \$25

**Field Mushroom** - Sautéed in garlic butter with a layered stack of roasted vegetables topped with crumbled feta and a drizzle of cabernet jus (v,g) \$23

Reservations or opening hours Ph: 98482600

V = Vegetarian G = Gluten Free

**Fish of the Day-** Fresh locally caught fish, filleted and lightly pan fried to perfection served on a gourmet mix of sautéed vegetables dressed with a citrus and honey glaze (g) MP

**Seafood Frenzi** - A combination of local grilled fish, smoked salmon, Australian prawns, oysters kilpatrick, grilled scallops and salt & pepper squid, served on a platter with a timbale of saffron rice, salad garnish & fries  
platter for one \$42 - platter to share \$78

**Southern End Steak** - Tender Black Angus Scotch Fillet steak served with roasted gourmet vegetables dressed with a choice of either our own special creamy mushroom & garlic sauce or cracked pepper & redcurrant wine glaze (hand selected by local butcher) approx 300g \$35

### Sides

Sautéed fresh vegetables \$7.50

Roasted gourmet vegetables \$7.00

Garden salad \$7.50

Fries \$6.00

Roast Gourmet vegetable salad (toasted sesame seeds and feta) \$7.50

Spicy wedges chili & sour cream \$7.50