

2018/2019 *Summer Menu*

Bread

\$6.5

Sourdough with balsamic & olive oil

Garlic Bread (3)

Gluten Free Bread roll

To Start (6)

Chef's Trio Selection of Dips (V)

\$13

Served in large bread roll with crudites

Chicken Liver Pate

\$9.5

Served with grilled ciabatta & pickled onion

Salmon Bruschetta (V)

\$13

With yoghurt, lime zest, dill & spring onion served on grilled ciabatta

Marinated Bocconcini (V)

\$15

With tomato confit & garlic and finished off with basil pesto oil

Club Fare

Steak Sandwich

\$22

Char-grilled Scotch Fillet served on ciabatta with caramelized onion, bacon, egg, cheese, tomato, lettuce & tomato chutney with side of chips

Club Burger

\$19

Beef patty with caramelized onion, egg, cheese, tomato, lettuce & beetroot relish. Served with side of chips

Seafood Burger (V)

\$19

Mixed seafood burger served on charcoal bun with rocket, tomato & tartare sauce

Salt n Pepper Squid (V)(GFOA) Served with side salad & chips

\$20

Fish 'n' Chips

\$20

Crumbed or grilled hake fish fillets served with side salad & chips

Beef or Chicken Schnitzel Served with side salad & chips.

\$20

Your choice of sauce: Diane, gravy, mushroom or pepper

Salads

\$13

Caesar (VOA)(GF)

With coz lettuce, parmesan, bacon & croutons, topped with a poached egg

Greek (V)(GF)(VE)

With tomato, cucumber, onion, olives & feta

Couscous

Large Pearl Couscous with rocket, onion & feta

- Add grilled Chicken Tenderloin \$5
- Add Prawns \$8

The Main Affair

Local Porterhouse (GF)

\$30

Cooked medium rare and served with roasted seasonal vegetables cooked in garlic, thyme & bay leaves with pomme dauphine

Pan Seared Chicken Breast Fillet (GFOA)

\$26

Served on a bed of Moroccan style large pearl couscous with a side of mint yoghurt sauce

Beetroot Curry (V)(GF)(VE)

\$17

with chilli, cumin & mustard seeds & coconut milk, finished off with baby spinach. Served with chargrilled bread & steamed rice

Fisherman's Basket (for 2) (V)(GFOA)

\$50

with Kilpatrick oysters, crumbed or grilled fish fillets, grilled prawns, S&P squid, marinated mussels. Served with chips & side salad

Crab Pasta (V)

\$28

Fresh pasta tossed through with crab, white wine, garlic, spring onion & finished off with baby spinach & tomato

Sides

Chips served with tomato sauce or aioli

\$8

Sweet Potato Wedges served with sweet chilli sauce & sour cream

\$10

Steamed Seasonal Vegetables with butter

\$8

Kids Menu (includes a glass of soft drink & Sailors Sundae) **\$13**

Chicken or Beef Schnitzel served with side salad & chips with tomato sauce

Salt n Pepper Squid served with side salad & chips

Spaghetti Napoli with Parmesan (V)

The following mains can be served ½ size at ½ price:

Fish & Chips

Beetroot Curry (V)(GF)(VE)

Desserts

Cheese Board **\$17**

Chef's selection of local cheeses (2) with water crackers & dried fruit

Mini Pavlova **\$13**

Served with seasonal fruits, passionfruit syrup & fresh cream

Nutella Cheesecake **\$14**

Served with duo of fruit coulis

Crepes with seasonal fruit & coconut gelato **\$11**