## **Entrees:**

Mexican - **Delicious Dips** served with corn chips and choice of following:

Chilli - \$8.00 Frijole - \$9.00

Chilli con Queso - \$11.90 Guacamole - \$11.90

Combo Dip (Frijole, Guacamole & Chilli con Queso) - \$15.90

French - Saffron & tomato Bouillabaisse

Mussels, prawns, scallops, capsicum rouille, served with

Grilled bruschetta \$21.50

**Oysters Millionaire** 

Freshly shucked oysters with crab, avocado mornay sauce and

Toasted parmesan \$22.50

Australian - Oysters Kilpatrick

Freshly shucked oysters served with bacon, brandy, Worcestershire

& tomato sauce \$22.50

Thai - **Mixed Entrees** \$9.90 pp

A selecton of delicious entrees: chicken bags, coconut prawn, spring roll and

Curry puff makes this a perfect starter.

Thung Thong (chicken bags) \$8.90

These scrumptious morsels are filled with chicken and minced water

Chestnuts in crispy parcels

## **Mains:**

Thai - Tod Kratiem Prik Thai (salt & dry garlic) mild

Lightly battered and deep-fried cover with spring onion, sald and dry garlic and a

touch of pepper and fresh chilli.

Beef or Chicken \$19.90 Roasted Duck \$23.90

Combination Seafood \$23.90

**Gang Dang (red curry)** 

This traditional Thai curry uses red chilli but can be made medium hot, served

with bamboo shoots and vegetables

Beef or Chicken \$19.90 Roasted Duck \$23.90

Combination Seafood \$23.90



Mexican - Jalapeno Poppers \$14.90

Jalapenos crumbed and stuffed with cream cheese and served with

Delicious jalapeno jelly.

Taquitos (Flautas) \$14.90

Two corn tortillas rolled up with beef or chicken, deep fried and Topped with chilli sauce, lettuce & cheese and served on a bed of rice.

French - Garlic Prawns

Prawns flambéed with brandy, shallot greens and cream, served with

a timbale of jasmine rice \$38.50

**Crab Mornay** 

Potted cram meat with a dash of brandy in a creamy parmesan mornay

Sauce \$47.00

Mediterranean -

Casarecce pasta, roasted Mediterranean vegetables (v)

Roasted garlic pods, leeks, sundried tomatoes, fontina & pinenuts \$26.50

**Pasta Marinara** 

Linguini with prawns, scallops, calamari, fish, basil napolitaine sauce \$29.50

Risotto of Ocean King Prawns & Clearwater Scallops (gf)

Fresh prawns & scallops served with roasted vegetables, spinach, goat's

Cheese & racquet pesto & fresh shaved parmesan \$33.50

Australian - Char Grilled 200gm Stanbroke Black Angus Eye fillet from Cut Steakhouse

With sweet potato wedges, roasted Spanish onion, asparagus, red wine

Just \$38.90

**Live Brown belly Mud Crab** 

Your choice of seafood sauce / lemon butter or garlic butter

Or Cajun chilli/Singapore chilli tossed through. P.O.A.

**BBQ Reef & Beef** 

110g eye fillet of beef, with herb scented prawns, scallops & calamari \$45.00

Sides - All \$8.00 per serve

Crispy Fries, Greek Salad, Green Salad,

Small bowl of boiled white rice

**Desserts:** All \$10.00 per serving



Guanaja 70% ganache, with coffee & caramel ice cream and yoghurt

Rhubarb sorbet, compote, jelly and picked ginger

Red Blush pear, poached with vanilla and saffron, orange confit fennel and Pistachio ice cream

Selection of artisan cheeses with walnut bread

Extras – freshly brewed coffee, tea and petits fours - \$5.00 pp