

# Chrysdals Restaurant

## To Begin

<b>Dry Roasted Turkish Bread</b> (2 Pieces) <i>Drizzled with garlic or herb infused olive oil</i>		\$ 4.50
<b>Crusty Dinner Roll</b>		\$ 2.50
<b>Soup - A Daily Event</b> <i>Chef's own creation</i>		\$ 9.00
<b>The Oyster Selection</b>		
<b>Natural</b> <i>Fresh plump juicy oysters served with lemon</i>	<b>½ Dozen</b>	\$14.00
	<b>1 Dozen</b>	\$25.00
<b>Kilpatrick</b> <i>Oysters with strips of bacon soaked in Worcestershire sauce &amp; lightly grilled</i>	<b>½ Dozen</b>	\$16.00
	<b>1 Dozen</b>	\$29.00

## Entrees

<b>Salt &amp; Pepper Calamari</b> <i>Coated with flour, salt, pepper &amp; lightly fried</i>		\$13.50
<b>Garlic Prawns</b>	<b>Entrée</b>	\$18.00
<i>Tossed with garlic, eschalots &amp; served with steamed rice &amp; creamy white wine sauce</i>	<b>Main</b>	\$29.50
<b>Nut Crusted Lamb Brains</b>	<b>Entrée</b>	\$16.00
<i>Pan fried and rested on mustard croutons with lemon &amp; chive sauce</i>	<b>Main</b>	\$27.00
<b>Thai Beef</b>	<b>Entrée</b>	\$17.00
<i>Strips of beef cooked in green curry &amp; coconut cream, served with steamed rice</i>	<b>Main</b>	\$28.00
<b>Penne Pasta</b>	<b>Entrée</b>	\$15.50
<i>Tossed together with mushroom, sundried tomatoes with a hint of garlic &amp; seeded mustard and topped with shaved parmesan</i>	<b>Main</b>	\$25.50
<b>Greek Salad</b> <i>A blend of lettuce, cucumber, tomatoes, olives, onions &amp; fetta cheese tossed in traditional olive oil &amp; vinegar</i>		\$13.50
<b>Caesar Salad</b> <i>Crisp Cos lettuce with freshly tossed croutons, roasted bacon, parmesan cheese &amp; Caesar dressing</i>		\$13.50
<b>Add Cajun Chicken to your favourite salad</b>		\$6.00
<b>Stir Fry Vegetables</b> <i>Selection of vegetables stir fry with sweet chilli &amp; coconut cream</i>	<b>Entrée</b>	\$14.50
	<b>Main</b>	\$23.00

## Mains

*All mains in this section served with potato of the day & chefs own selection of seasonal vegetables to compliment your meal. Salad served on request.*

<b>Chrysdals</b>		<b>\$36.00</b>
<i>Choice eye fillet char grilled topped with skewered prawns &amp; a tarragon cream</i>		
<b>Rib</b>	<b>Fillet</b>	<b>\$31.50</b>
<i>Char-grilled &amp; accompanied with your favourite sauce. Mushroom, Dianne, Peppercorn or Chilli</i>		
<b>Eye</b>	<b>fillet</b>	<b>Medallions \$33.50</b>
<i>Pan fried, layered with garlic mushrooms poached asparagus topped with béarnaise sauce &amp; sprinkled with pink peppercorns</i>		
<b>Pork</b>	<b>Cutlets</b>	<b>\$31.50</b>
<i>Char grilled then finished with caramelised apple &amp; honey mint jus</i>		
<b>Chicken Breast</b>		<b>\$29.50</b>
<i>Pan fried cooked with lemon pepper &amp; finished with a tangy cream glaze</i>		
<b>Trancio</b>	<b>di</b>	<b>Salmone \$31.50</b>
<i>Salmon marinated with lemon &amp; fresh herbs then finished with an almond pesto</i>		
<b>Fish of The Day</b>		<b>\$31.50</b>
<i>Pan fried &amp; finished with mustard cream prawns &amp; steamed asparagus</i>		
<b>Plain Grilled Fish</b>		<b>\$27.00</b>
<b>The</b>	<b>Glenfield</b>	<b>Feast \$35.00</b>
<i>A selection of seafood including both crumbed &amp; battered fish pieces, calamari, prawns &amp; natural oysters, served with a salad garnish &amp; fries. Seafood &amp; aioli dipping sauces accompany this popular meal</i>		

## Desserts (All Home Made)

<b>Bougatsa</b>	<i>Greek style semolina custard wrapped in filo pastry, oven baked then served warm, dusted with cinnamon &amp; icing sugar &amp; partnered with icecream</i>	<b>\$ 12.50</b>
<b>Warm Sticky Date Pudding</b>	<i>served with butterscotch sauce &amp; icecream</i>	<b>\$ 12.50</b>
<b>Liqueur Ice Cream</b>	<i>Enjoy vanilla icecream with a nip of your favourite liqueur &amp; warm chocolate sauce</i>	<b>\$ 12.50</b>
<b>Raspberry, White Choc &amp; Coconut Pudding</b>	<i>served warm with bailey cream sauce &amp; sided with vanilla icecream</i>	<b>\$ 12.50</b>
<b>Wildberry Crumble Tart</b>	<i>A light pastry case filled with lime &amp; passionfruit custard topped with berries &amp; golden brown crumble &amp; icecream</i>	<b>\$ 12.50</b>
<b>Hazelnut Profiteroles</b>	<i>Choux pastry puffs filled with hazelnut liqueur cream, then drizzled with a warm chocolate &amp; mocha sauce</i>	<b>\$ 12.50</b>

## *Liqueur Coffees*

<i>Irish Coffee (Irish Whisky)</i>	<b>\$ 9.50</b>
<i>Roman Coffee (Galliano)</i>	<b>\$ 9.50</b>
<i>Calypso Coffee (Tia Maria)</i>	<b>\$ 9.50</b>
<i>Jamaican Coffee (Rum)</i>	<b>\$ 9.50</b>
<i>Italian Coffee (Amaretto)</i>	<b>\$ 9.50</b>

## *Coffee*

<i>Mug-a-ccino</i>	<b>\$ 3.90</b>
<i>Cappuccino</i>	<b>\$ 3.50</b>
<i>Latte</i>	<b>\$ 3.90</b>
<i>Hot Chocolate</i>	<b>\$ 3.90</b>
<i>Long/ Short Black Coffee</i>	<b>\$ 3.50</b>
<i>Tea</i>	<b>\$ 3.30</b>
<i>Earl Grey Tea</i>	<b>\$ 3.50</b>

## *Ports*

<i>Galway Pipe</i>	<b>\$ 6.50</b>
<i>Hanwood</i>	<b>\$ 6.50</b>
<i>Brown Brothers Very Old Port</i>	<b>\$ 6.50</b>
<i>Grand Commandaria (Cyprus Port)</i>	<b>\$ 6.50</b>
<i>House Port from the Barrel</i>	<b>\$ 6.00</b>

## *Deluxe Spirits*

<i>Johnny Walker Black Label</i>	<b>\$ 6.00</b>
<i>Glenfiddich</i>	<b>\$ 7.00</b>
<i>Remy Martin Cognac</i>	<b>\$ 9.50</b>
<i>Courvoisier Cognac</i>	<b>\$ 9.50</b>