

OYSTERS - The Best we can Source

Natural Local Greenwell Point Oysters when possible	16.5	30
Kilpatrick With Bacon, our Special Sauce & grilled	17.5	32
Mornay Creamy White Sauce, Cheese, Breadcrumbs & grilled	17.5	32
Deep Fried Crumbed, fried golden- with Lemon & Horseradish Cream	17.5	32
Wild With Smoked Salmon, Sour Cream & Caviar	17.5	34.5
Balsami Natural topped with our Balsamic Dressing	16.5	30
KING PRAWNS & SCALLOPS Pan Fried, served on Rice, with a Thai Sweet Chilli Coriander & Lime Sauce		
17.5		
ANGELS HORSEBACK King Prawns, Bacon wrapped-in light Tempura Batter & served on Rice with Honey Chilli Sauce		
17.5		
GARLIC PRAWNS sautéed-served in Garlic Cream Risoni & Salad		
17.5		
PRAWN COCKTAIL the old Classic / or PRAWN CUTLETS our own		
16.5		
SCALLOP MORNAY in our Creamy Mornay Sauce topped with Cheese & grilled		
17.5		
SCALLOPS & BACON Skewers of Scallops, Bacon wrapped -grilled & served on Pasta with Bacon Sauce.		
17.5		
HOT CHILLI SEAFOOD say no more		
Main 35 22.5		
CRUMBED CALAMARI fried Golden with Lemon & Coriander Dipping sauce		
16.5		
AVOCADO & SMOKED SALMON STACK Avocado & Smoked Salmon salad with Sun Dried Tomatoes-Pickled Asparagus –Horseradish Cream & Lemon Dressing.		
17.5		
SMOKED SNOWY RIVER RAINBOW TROUT		
Served on Garden Salad Capers with Vinaigrette		
Main 30 17.5		
MUSSELLS MEDITERRANEAN in a Zingy Tomato Olive Sauce Fetta Cheese		
16.5		
BABY OCTOPUS Marinated and BBQ on Green Salad and Rice w Lime & Thai vinaigrette		
17.5		
CAMEMBERT CHEESE crumbed- fried Golden & served with Strawberry Couli		
13		
FETTUCCHINE ALFREDO Fettuccine with Bacon, Mushrooms, Onion, Parmesan Cheese		
13.5		
CHICKEN & CEASAR SALAD Tender Chicken- Crisp Lettuce ,Croutons, Bacon Cheeses and Anchovy Dressing		
15		
GREEK SALAD Garden Salad, Fetta Cheese, Spanish Onion Olives & our Balsamic Dressing		
11.5		

Main Course

SEAFOOD PLATTER for TWO

Selection of Cold Seafoods– Local Oysters , Fresh King Prawns ,Blue Swimmer Crabs, Smoked Salmon, Sweet Chilli Mussels & Hot Seafoods BBQ Fish, Crumbed Calamari, Angels Horesback, BBQ Scallop Bacon Skewers

BBQ Prawn Skewers Seafood Mornay Fresh Fruits and Salad

140

SEAFOOD BASKET

Selection of Fresh Prawns, Natural Oysters, Sweet Chilli Mussel, B.B.Q Fish Calamari, BBQ Prawn Skewer & Scallop Fruit and Tartare

Sauce

35

MEDITERRANEAN SALAD

King Prawns Smoked Salmon Anchovy Avocado Anti Pasta Mix Olives Fetta Cheese w our Sugar Balsamic Dressing

32

SEAFOOD HARPOON

Seafood in Creamy Mornay Sauce served in a clam shell & topped with Skewers of BBQ Fish & King Prawns

35

SCALLOP MEDLEY

A Trifecta of Scallop Dishes-Scallops Mornay, Golden Crumbed Scallops & Scallop Bacon Skewer

35

FISH OF THE DAY Changes with the seasons, ask Ron

Seasonal Price

LOBSTER DISHES

Seasonal Price

STEAK DISHES 300 g serves

SURF to TURF Eye Filet topped with Garlic King Prawns & Scallops

35

HOT ROCKS Eye Filet topped with King Prawns, Scallops & Calamari in a Tomato Chilli Sauce

35

PEPPERED PRAWN STEAK Filet topped with King Prawns & Green Peppercorn Sauce

35

STEAK DIANNE Old Fashioned – Eye Fillet , with a Rich Garlic Sauce

33.5

FILET MIGNON with Bacon and Fresh Mushroom & Leek Sauce

33.5

CHICKEN DISHES

MUSTARD CHICKEN Pan Fried Chicken Breast topped with Asparagus & Mustard Cream

30

CHOOK PEN PRAWNS Pan fried topped Garlic Cream King Prawns

32.5

MANGO CHICKEN Chicken Breast with Mango and Coconut Cream

28

BERRY CHICKEN Chicken Breast topped with Brie Cheese and mixed Berries Sauce

30

All Meals are served with Complementary Vegies or Salad and Fresh Bread Rolls