

## 2013 Spring Menu

### Breads

Crusty ciabatta garlic bread; whipped garlic and herb butter on toasted ciabatta bread.

Half serve \$4.00 Full serve \$8.00

Sour dough bread; warmed sour dough loaf served with olive oil and balsamic reduction.

\$8.00

### Oysters

Oysters natural; fresh Tassie oysters served on a bed of rock salt with fresh lime and lemon.

Half dozen \$16.00 Full dozen \$31.00

Oysters Kirkpatrick; fresh Tassie oysters grilled in a BBQ, tomato, worcestershire, lime and bacon sauce.

Half dozen \$18.00 Full dozen \$33.00

Champagne oysters; fresh Tassie oysters grilled in a creamy champagne sauce finished with fresh garden chives.

Half dozen \$18.00 Full dozen \$33.00

### Entrees

Asian crab and ginger salad served atop savoury tomato jelly and topped with fresh basil leaves.

\$14.00

Soup of the day; house made soup served with warm crusty bread and butter.

\$10.50

Rum and lime glazed prawns served with baby rocket, fresh segmented lemon and house made lime aioli.

\$16.00

### Salads

Warm Moroccan chicken salad; warm Moroccan spiced chicken, couscous, semi-dried tomatoes, chickpeas and baby spinach finished with herb infused olive oil.  
\$21.00

Italian salad; mixed baby leaves, feta cheese, red onion, kalamarta olives and semi-dried tomatoes with a balsamic vinegarette.  
\$12.50

### Pasta

Pappardella pasta in a creamy pumpkin, walnut and baby spinach sauce, topped with shaved parmesan cheese.  
Small \$9.50 Large \$17.50

Lemon and ricotta ravioli in a fresh orange and basil sauce, served atop baby rocket leaves.  
Small \$10.50 Large \$19.50

### Steak

Carpet bag steak; 220g eye fillet stuffed with fresh Tassie oysters served with butterbean puree, steamed asparagus and parsley sauce.  
\$32.00

Stockman rib fillet; 300g rib fillet on the bone served with butted carrots, snow peas and a red wine and eschalot jus.  
\$33.00

Peppered fillet; 220g eye fillet served hand cut potato fry's, roasted field mushrooms and green pepper corn sauce.  
\$29.00

### Chicken

Mediterranean stuffed chicken breast; chicken breast stuffed with semi-dried tomatoes, roasted capsicum, baby spinach and feta cheese served with sweet potato puree, roasted air-loom tomatoes and drizzled with herb olive oil.  
\$27.00

**Pork**

Asian-glazed pork cutlet served atop a rocket and segmented orange salad  
finished with crispy deep fried noodles.

\$25.00

**Seafood**

Pan seared fillet of snapper served on a bed of dressed baby spinach and  
flaked almonds topped with fresh Asian liches and coriander salsa.

\$28.00

Pan seared salmon fillet served with steamed broccillini, fresh orange and an  
orange bourree Blanc sauce.

\$26.50

**Desserts**

Frangelico affogarto; scoop of vanilla ice-cream with a shot of hot espresso  
and frangelico.

\$12.00

Cheesecake of the day; house made cheesecake served with raspberry coili  
and Chantilly cream.

\$12.00

Apple and cinnamon cream brulee served with buttermilk and cardamon  
ice-cream.

\$12.00

Vanilla bean and salted caramel semifreddo served with salted toffee.

\$12.00

House made green tea ice cream served with white chocolate and rose petal  
shards.

\$12.00