

Flinders Motel on main



Winter Menu 2016

Starters

Garlic Bread - \$6.00

Ciabatta loaf sliced and garlic buttered

Duo Of Dips - \$12.00

Chef's selection of dips with toasted pita bread

Pate - \$13.00

Glazed duck liver and Grand Mainer house made pate served with mini toast and caramelized onions

Bruschetta - \$8.00

Ciabatta loaf topped with Spanish onion, roma tomatoes, fresh basil, fetta then drizzled with a garlic and olive oil

Dukkah - \$10.00

Ciabatta loaf, extra virgin olive oil and balsamic reduction and goat's cheese

Entrées

Soup of the Day - \$8.00

Salt & Pepper Squid - \$14.00

Lightly coated in rice flour, seasoned with cracked pepper and sea salt served with garlic aioli

½ Shell Scallops - \$15.00

Grilled with a Dukkah crust, crisp pancetta and garlic butter

Crumbed Camembert - \$12.00

Deep fried camembert cheese accompanied with a cranberry sauce

Pulled Pork Sliders - \$14.00

Sweet bun filled with pork, roasted corn and tomato relish and a garlic aioli

Antipasto Platter - \$40.00

A share plate with prosciutto, salami, olives, fetta cheese, pate, marinated mushrooms,
Dip, eggplant, artichokes and anchovies

Coffin Bay Oysters Natural - \$16.00 / \$30.00

with chilli, lime and palm sugar
with fresh lemon wedge

Coffin Bay Oysters Grilled - \$18.00 / \$35.00

with Kilpatrick sauce and bacon
with diablo sauce and chorizo

Main Course

MSA Grain Fed Scotch Fillet - \$35.00

300gm fillet grilled to your liking served on a garlic potato crouton and finished with broccolini

South Australian Whiting - \$26.00 2 pieces / \$31.00 3 pieces

Your choice of battered in crispy beer batter, crumbed in parmesan and herb crumbs or grilled, accompanied by crispy chips, garden salad, lemon wedge and tartare sauce

Grilled NT Barramundi - \$32.00

Marinated in harissa on a bed of paprika potatoes, sautéed baby spinach, bok choy, broccolini and cherry tomatoes

Kangaroo Loin Fillet - \$33.00

Bush spiced kangaroo with sweet potato puree, roasted beets, fried leek and pepperonata topped with spicy plum glaze

Meat Platter - \$65.00

Pork Belly, grilled chorizo, pulled pork sliders, marinated kangaroo skewers, grain fed scotch fillet with crispy chips and dipping sauces

Seafood Platter - \$42.00 for 1 / \$80.00 for 2

Spencer Gulf whiting fillet, salt & pepper squid, crumbed prawns, pickled SA blue swimmer crab, pickled scallops, Spencer Gulf king prawn, oysters, with crunchy chips, garden salad, lemon wedge and tartare sauce

Slow Cooked Pork Belly - \$33.00

Marinated in Argentinean spices, on smashed potatoes with a roasted corn and tomato relish

Chilli Prawn Linguine - \$32.00

Whole egg pasta tossed in a spicy tomato sauce with local Spencer Gulf prawns, sautéed onion, capsicum, cherry tomatoes, baby spinach and topped with parmesan cheese

Main Course Continued

Poached Chicken Breast - \$29.00

Stuffed with smoked ham, camembert cheese and semi dried tomatoes, on a nest of fried leek and paprika potatoes, topped with creamy seeded mustard sauce, snow pea sprouts and crispy pancetta

Roast Vegetable Stack - \$25.00

Garlic potato crouton topped with layers of roasted capsicum, eggplant and zucchini, goats curd cherve, basil pesto and balsamic reduction

Braised Lamb Shanks - \$24.00 1 shank / \$32 2 shanks

Slow cooked for 4 hours in our roma tomato, rosemary garlic, red wine and preserved lemon sauce, served on creamy garlic mash potato finished with fresh parsley

Chicken & Chorizo Risotto - \$31.00

In white wine and cream sauce with baby spinach, sundried tomato, Spanish onion and finished with fresh parmesan cheese

Crumbed Chicken Breast Schnitzel - \$25.00

Crumbed in panko crumbs, served with crispy chips and fresh garden salad

Crumbed Beef Schnitzel - \$24.00

Crumbed in panko crumbs, served with crispy chips and fresh garden salad

Sauces & Toppings

Red Wine Jus, Plain Gravy, Creamy Mushroom, Dianne Gravy or Pepper Berry sauce - \$1.00

Seafood Topping – Creamy garlic sauce with calamari and prawns - \$6.50

Parmigiana – tomato sauce, ham and cheese – 2.50

Hawaiian – tomato sauce, ham, pineapple and cheese – 3.00

Kiplatrick – Kilpatrick sauce, ham and cheese – 3.00

Meals are served with fresh garden salad or Chefs selection of seasonal vegetables

Kids Menu

All meals include a soft drink, main course, dessert and activity bag- \$16.00

Chicken Nuggets

Served with chips

Fish & Chips

Battered fish served with chips

Pasta Bolognaise

Bowl of Chips & Gravy

Chicken Strips

Served with chips

Dessert

Frog in the snow

Desserts

Cheese Board - \$20.00

Camembert, Blue Cheese, Cheddar, Lavosh bread, Mixed Nuts, Dried Fruit & Fresh Strawberries

Affogato - \$14.00

Vanilla bean Ice Cream served with a shot of your choice of liqueur and a shot of Espresso coffee

Crème Brulee - \$10.00

Vanilla infused custard topped with caramelized sugar toffee

Sticky Date Pudding - \$9.00

House made pudding topped with butterscotch sauce served with vanilla ice cream and pistachio praline

Mixed Topping Sundae - \$8.00

Layered scoops of ice cream with chocolate, strawberry, and caramel sauce topped with a wafer, crushed nuts and a strawberry

Apple Crumble Tart - \$10.00

Topped with cinnamon sugar served with whipped cream and a strawberry

Chocolate Hazelnut Pudding - \$9.00

Chefs secret recipe chocolate mud pudding covered in a warm chocolate ganache sauce and accompanied by vanilla ice cream