



Summer Menu 2016

Starters

Garlic Bread - \$6.5

Ciabatta loaf sliced and garlic buttered (2pieces per serve)

Duo Of Dips - \$12.5

Chef's selection of dips with flatbread thins

Bruschetta - \$8.5

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

Dukkah - \$12

Ciabatta loaf, extra virgin olive oil and balsamic reduction and marinated olives

Flinders on Main Seafood Tasting Plate - \$25

South Australian blue swimmer crab meat, Spencer Gulf King Prawn, pickled calamari, marinated Tasmanian octopus, coffin bay oysters



Entrées

Potato Skins – 4 for \$12 / 8 for \$18

Crispy potato skins filled with cheese and crispy bacon topped with spring onion and topped with sour cream, sweet chilli and spring onion

Coconut crumbed Prawns - \$19

Served with garden salad and garlic aioli and lemon

Crumbed Camembert - \$12.00

Deep fried camembert cheese accompanied with a cranberry sauce

Pulled Pork and Beef Sliders - \$15.00

Sweet Brioche buns filled with pork and beef, roasted tomato relish and garlic aioli with a side of coleslaw

Salt and Pepper Calamari - \$14.50

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

King Prawn Salad - \$18.50

Spencer Gulf King Prawn on a rocket, Spanish onion, cherry tomato, cucumber salad and finished with a ginger and lime dressing

Coffin Bay Oysters Natural - \$17.50 / \$32.00

With shallots and red wine vinegar
with fresh lemon wedges

Coffin Bay Oysters Grilled - \$18.50 / \$36.00

with Kilpatrick sauce and bacon
With hollandaise and parsley



Main Course

Thai Beef Salad - \$28.00

Marinated beef strips in a salad of cherry tomatoes, capsicum, cucumber and onion with coriander, basil and mint, crispy shallots and rice noodles with a ginger, chilli and soy dressing

South Australian King George Whiting - \$32.00

2 Pieces with your choice of battered in crispy beer batter or crumbed in parmesan and herb crumbs, accompanied by crispy chips, garden salad, lemon wedge and tartare sauce

Poached Chicken Breast - \$30.00

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

Atlantic Salmon - \$34.00

Served on panzanella salad with garlic ciabatta croutons, cherry tomatoes, Spanish onions, fresh basil and goats chervre and a red wine vinaigrette, topped with hollandaise sauce

Seafood Platter - \$60.00 for 1 / \$110.00 for 2

SA King George Whiting Battered, Salt & Pepper Squid, Coconut crumbed Prawns, marinated Tasmanian Octopus, locally caught Blue Swimmer Crab, Spencer Gulf king prawns, Coffin Bay Oysters, Grilled Moroccan Chicken Breast with crunchy chips, garden salad, lemon wedge and tartare sauce

Slow Cooked Pork Belly - \$33.00

Marinated in honey and Smokey BBQ, on roasted sweet potato rounds with pea puree and drizzled with a honey glaze

Lamb Cutlets - \$34

Crusted with homemade Dukkah, accompanied by a cous cous salad with pine nuts, pumpkin, sundried tomato, baby spinach and fetta finished with a drizzle of lemon dressing

Crab Linguine - \$32.00

Whole egg pasta tossed in a spicy tomato sauce, with locally caught blue swimmer crabs, baby spinach and topped with parmesan cheese

Grilled Moroccan Chicken Breast - \$28.00

On a bed of rocket and fetta salad accompanied with pistachios and a creamy lemon dressing



Main Course Continued

MSA Grain Fed Scotch Fillet

200gm - \$34 400gm - \$42

MSA fillet grilled to your preference served on a garlic and chive potato mash, sweet potato chips and finished with caramelized onion and confit garlic and thyme butter

Roast Vegetable Stack - \$26.00

Sweet Potato rounds topped with layers of roasted capsicum, eggplant, camembert cheese and zucchini finished with goats curd cherve, basil pesto and balsamic reduction

Garlic Prawn 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 - \$8.00

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

Sides

Fresh Garden Salad - \$2.50

Chefs Garden Vegetables - \$2.50



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 Bolognese

Bowl of Chips & Gravy

Chicken Strips
Served with chips

Dessert
Frog in the snow



Desserts

Affogato - \$15.00

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

Eton Mess - \$10.00

Chantilly cream, mixed berry compote, meringue shards topped with fresh strawberries

Salted caramel Waffles - \$11.00

With spiced sautéed apples, salted caramel sauce, vanilla ice cream and mixed nut praline

Ice cream Sundae - \$8.50

Golden North ice cream with choice of chocolate, strawberry, or salted caramel sauce topped with a wafer, crushed nuts and a strawberry

Raspberry Cheesecake Tart - \$10.00

Served with raspberry coulis, Chantilly cream and toasted coconut

White chocolate and Vanilla Bean Pannacotta - \$9.50

With mixed berry compote, toffee shards and a chocolate wafer

