

# Flinders Motel on main

## Winter Menu 2017

### Starters

**Garlic Bread** 6.5

*ciabatta loaf sliced and garlic buttered (2 pieces per serve)*

**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, balsamic reduction and marinated olives*

**Wedges** 10

*with sour cream and sweet chilli sauce*

**Starters Plate For Two** 23

*grilled ciabatta, house dip, olives and fetta, mushroom arancini, house dukkah, olive oil and balsamic reduction*

**Seafood Tasting Plate** 28

*fresh spencer gulf king prawns, coffin bay oysters, white wine mussels, pickled calamari and blue swimmer crab meat*

**Antipasto Platter** 26

*platter to share with cured meats, prosciutto, salami, shaved ham, roasted capsicum, artichoke hearts, roasted eggplant and olives*

## Entrée

### **Potato Skins**

4 for 12 / 8 for 18

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

### **Coconut Crumbed Prawns 19**

*served with fresh garden salad, lemon and aioli*

### **Crumbed Camembert 12**

*deep fried camembert cheese accompanied with fresh garden salad and cranberry sauce*

### **Mushroom Arancini 15**

*mushroom and fetta risotto balls lightly crumbed and golden fried served with aioli*

### **Lemon Pepper Calamari 14**

*lightly coated in rice flour, seasoned with lemon pepper and sea salt, served with garden salad and lime aioli*

### **King Prawn Salad 18**

*spencer gulf king prawns on a rocket, spanish onion, cherry tomato and cucumber salad finished with ginger and lime dressing*

### **Coffin Bay Oysters Natural 17.5/32**

*with fresh lemon wedges*

### **Coffin Bay Oysters- Grilled 18.5/36**

*with kilpatrick sauce and bacon*

# Main Course

## **South Australian Whiting 31**

*2 pieces crumbed in parmesan and herb crumb, accompanied by crispy chips, garden salad with a lemon wedge and tartare sauce*

## **Poached Chicken Breast 30**

*stuffed with pistachio nuts, spinach and camembert served on fried leek and roasted potatoes, topped with creamy seeded mustard sauce, snow pea sprouts and crispy pancetta*

## **Slow Cooked Pork Belly 33**

*with roasted fennel, sweet potato mash, broccolini and house made apple sauce*

## **MSA Grain Fed Angus Scotch Fillet 36**

*250gm MSA angus fillet grilled to your liking, served on confit garlic and chive mashed potato, topped with garlic and thyme butter and sweet potato crisps*

## **Pan Seared Duck Breast 33**

*served on mushroom risotto with spiced orange and cranberry glaze*

## **NT Barramundi 33**

*grilled northern territory barramundi fillet on kipfler potatoes, broccolini and cherry tomatoes topped with an aromatic coconut curry sauce*

## **Dukkah Crusted Kangaroo Fillet 34**

*served on kipfler potatoes, roasted beetroot and cherry tomatoes with a quandong pepper berry glaze*

## **Chilli Prawn Linguine 31**

*linguine tossed with prawns, cherry tomatoes, onion, capsicum and baby spinach in a rich tomato sauce and topped with Parmesan cheese*

## **Saltbush Lamb Shanks 1 Shank 26/ 2 Shanks 34**

*slowly braised in our red wine, tomato, garlic and herb sauce served with confit garlic and chive mashed potato, topped with fresh parsley*

## **Vegetarian Lasagne 26**

*layers of fresh pasta with slices of roasted eggplant, zucchini, pumpkin, spinach and ricotta cheese topped with a rocket parmesan salad*

## **Seafood Combo 48**

*SA whiting fillet, coffin bay oysters, coconut crumbed prawns and lemon pepper calamari served with crispy chips, tartar sauce, garden salad and lemon wedges*

## **Crumbed Chicken Breast Schnitzel 25**

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

## **Crumbed Beef Schnitzel 24**

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

## Dessert

### **House Made Chocolate Pudding 12**

*with warm chocolate ganache topped with vanilla icecream*

### **Vanilla Bean Creme Brulee 10**

*served with red wine poached pear, chantilly cream and toffee chards*

### **Affogato 15**

*vanilla bean ice cream served with a shot of espresso coffee and your choice of liqueur*

### **Chocolate and Orange Mousse 10**

*topped with a berry compote, chantilly cream and chocolate wafer*

### **Waffles 11**

*drizzled with chocolate ganache topped with salted caramel ice cream*

### **Ice Cream Sundae 8**

*golden north ice cream with a choice of chocolate, strawberry or salted caramel sauce topped with a wafer, crushed nuts and a strawberry*

## Kids Menu

all meals include a soft drink, main course, dessert and an activity bag \$16

### **Chicken nuggets**

*served with chips.*

### **Chicken strips**

*served with chips*

### **Fish and Chips**

*battered fish served with chips*

### **Pasta bolognaise**

### **Bowl of Chips & Gravy**

### **Dessert**

*Frog in The Snow*

