

Flinders Motel

on main

Dinner Menu 2018

Starters

Toasted garlic and herb ciabatta loaf 6
add cheese 0.5

Bruschetta 9 (V)
Spanish onion, tomato, fresh basil, fetta, garlic and olive oil

Duo of Dips 10
Chef's choice of two house-made dips served with crisp pitta bread

Olive Tapenade 10
Toasted pana di casa, olive tapenade, roasted capsicum strips l and feta cheese

Wedges 12
Wedges accompanied with sweet chilli sauce and sour cream

Flinders Share Platter 40
Pita bread crisps, toasted pana di casa, olive tapenade, Dips, Sundried tomato, artichoke,
roasted capsicum strips, dukkah, olive oil and cheese

Entrée

Soup of the day 9

Chefs selection of house made soup

Coconut Crumbed Prawns 16

Lightly fried in coconut panko crumbs served with fried rice a lime black pepper aioli

Trio Coffin Bay Oysters 3 Ways 10

Natural with lemon, Lime and tabasco, Kilpatrick sauce and bacon

Pan Seared Scallops 15

Pan seared in butter served on pea puree with crispy pancetta

House made Baked Gnocchi 12 (V)

Three cheese sauce and garlic bread slice

Lemon Pepper Calamari Salad 15 (GF)

Dusted in rice flour and lemon pepper seasoning served on a salad with a lime and black pepper aioli

Cheese Sampler 14

Chefs selection of Brie and dried apricots, pistachio nuts and crackers

Coffin Bay Oysters

4 Oysters Natural 12 4 Oysters Kilpatrick 15

8 Oysters Natural 22 8 Oysters Kilpatrick 25

From the Sea

Citrus Crust Snapper 30

Pan seared snapper fillet, crusted with citrus and herb crumbs, served on sweet potato chips, basil pesto, steamed broccolini and hollandaise sauce

Garlic Prawns 30 (GF)

Pan seared prawns in a creamy white wine garlic sauce with aromatic Jasmine rice

South Australian Silver Whiting 32

Served crumbed in parmesan and herb crumbs, accompanied by crispy chips with lemon wedges, a rocket salad and tartare

Flinders Seafood plate 39

Spencer Gulf whiting, lemon pepper calamari, coconut crumbed prawns, scallops and prawn twisters, served with crunchy chips, lemon wedges, rocket salad and tartare sauce

Garlic Prawn Risotto 32

Spencer Gulf Prawns in a creamy garlic risotto topped with parmesan

From the Grill

MSA Rib Eye 400gm 49

Served on mash potato, topped with onion rings and choice of sauce

MSA Cape Byron 300gm Sirloin 39

Topped with garlic and thyme butter, served on mash potato and steamed broccolini

Cajun Spiced Kangaroo 36(DF)

Paroo Premium Kangaroo fillet grilled to medium rare served with roasted garlic and rosemary potatoes and a native mint and mango chutney

Cape Byron MSA Surf and Turf 46

280gm Sirloin fillet served on mash potato topped with calamari, scallops and prawns in a garlic cream sauce

Crumbed Beef Schnitzel 24

Crumbed in panko crumbs, served with crispy chips and a rocket salad

Crumbed Chicken Schnitz 25

In house Crumbed chicken breast in panko crumbs, served with crispy chips and a rocket salad

Sauces & Toppings

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| Red Wine – Plain Gravy – Creamy Mushroom – Dianne – Pepper Berry | 1.5 |
| Kilpatrick topping Bacon, Kilpatrick sauce and cheese | 3 |
| Parmigiana topping Napoli sauce, smoked ham and cheese | 3 |
| Seafood topping Creamy garlic sauce with calamari, scallops and prawns | 8 |

Main Fare

Poached Chicken Breast 31 (GF)

Stuffed with brie, baby spinach and dried apricot, rosemary roasted potatoes and crispy pancetta topped with creamy seeded mustard sauce

Roast Vegetable Lasagne 26 (V)

Layers of roast capsicum, eggplant, zucchini and bocconcini, basil pesto and a rocket parmesan salad

Pappardelle Pasta 28

Chicken, avocado, bacon, spinach and cherry tomatoes in a creamy white wine sauce topped with shaved parmesan

Saltbush Lamb Shank 29 (GF)

Slow cooked for 6 hours in our home-style tomato, garlic and red wine sauce served with creamy mash potato

Sides

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| Roasted carrots with honey glaze | 6 |
| Sautéed broccolini and snow peas with toasted almonds | 6 |
| Roasted garlic and rosemary baby potatoes | 6 |
| Vegetable share plate for 2 | 10 |
| Greek Salad | 5 |
| Side of Chips | 2.5 |

GF – Gluten Free V – Vegetarian DF – Dairy Free

Please advise staff of any allergies

Desserts

Tropical Tapioca 8

Coconut tapioca finished with mango and coconut

Crème Brulee 10

Vanilla bean custard topped with caramelised sugar and a toffee shard

Red Wine Poached Pear 9

Poached Pear with vanilla mascarpone cheese and drizzled with a red wine glaze

Affogato 10

Vanilla bean ice cream served with a shot of espresso coffee

Add liqueur 6

House Made Sticky Date Pudding 9

Topped with Butterscotch sauce and vanilla bean ice cream

Mixed Ice Cream Sundae 8

Scoops of flavoured ice cream, chocolate mud cake ice cream, salted caramel ice cream, and vanilla bean ice cream, topped with wafers and crushed nuts.

Kids Menu

For children under 12 16

Includes a meal, dessert, small soft drink and a colouring in pack

Crumbed fish strips and chips
With side salad, tartare sauce and lemon

Tempura battered chicken nuggets and chips
With side salad, tomato sauce or plain gravy

Spaghetti Bolognese
Nap sauce with spaghetti

Desserts
Frog in crazy colour snow