

Bath Hotel winter 2008

br e a d s

Garlic bread, toasted ciabatta with wild garlic & Italian parsley 4.90

Bruschetta fromage, brie cheese, roast pumpkin & artichoke drizzled with balsamic glaze on toasted ciabatta sprinkled with cracked pepper 9.90

Bruschetta al pomodoro, marinated roma tomato with olive oil, garlic and fresh basil topped with bocconcini, sea salt and cracked pepper on toasted ciabatta 7.90

Bruschetta al salmone, smoked salmon, capers, Spanish onion, sour cream and rocket topped with sea salt and cracked pepper on toasted ciabatta 9.90

e n t r e e s

Soup, chef's daily choice of soup served with crusty bread 9.90

Salt and pepper squid, lightly dusted squid with sea salt, cracked pepper, lemon herb flour served with basil, lemon aioli and salad 13.90/18.90

Coffin bay oysters

Natural ½ doz 10.90 1 doz 16.90

Kilpatrick, traditional sauce, double smoked bacon with a twist of lemon

½ doz 12.90 1 doz 18.90

Scallops Florentine 1/2 shell scallops, grilled with garlic, spinach, brie cheese, rocket pesto finished with macadamia nuts ½ doz 16.90 1 doz 21.00

Grazing platter, salt & pepper squid, fried risotto balls, smoked salmon wrapped on bread stick, giardiniera, dips, kabana, cherry bocconcini, chilli & lemon olives, crusty bread

2 person platter 25.90 extra bread 2.00

Dips plate selection of three dips & chilli lemon olives with warmed Turkish bread 14.90

Golden fries with rosemary sea salt served with basil lemon aioli 6.90

s a l a d s

Warm chicken salad, marinated grilled tenderloin chicken served on a bed of lettuce, cucumber, tomato, Spanish onion, olives & avocado with balsamic glaze drizzled with lemon dijon mayonnaise dressing 18.90

Caesar salad cos lettuce, shaved parmesan cheese, bacon, croutons, anchovies, poached egg with traditional caesar dressing 16.90

OR **with salt & pepper squid** 18.90 OR **with marinated chicken tenderloins** 19.90

s i d e s:

Garden salad with a vinaigrette dressing 5.90

Medley of seasonal vegetables with shaved parmesan cheese 5.90

m a i n s

Barramundi, wild grilled barramundi fillet & lightly dusted salt & pepper squid served with lemon basil aioli, chips & salad 22.90

Tasmanian Salmon lightly seasoned oven baked medium rare salmon portion served with rosemary potato and wild rocket salad, topped with baba ghanoush and smokey paprika 24.90

King George whiting, lightly dusted in lemon pepper flour, grilled or beer battered, served with lemon basil aioli, chips & salad 24.90

Bath fish & chips, hake fillets lightly dusted in lemon pepper flour, grilled or beer battered served with lemon basil aioli, chips & salad 17.90

Garlic prawns succulent Australian prawns sautéed in garlic crustacean butter, white wine and finished with splash of cream served with jasmine rice 24.90

Pollo roulade pan fried chicken breast fillet rolled with leg ham, baby spinach, mushroom and sundried tomato capsicum pesto, flamed in whisky, finished in a creamy mascarpone cheese mushroom sauce served with seasonal vegetables 20.90

Chicken parmigiana succulent crumbed chicken breast fillet topped with double smoked ham, napolitana sauce & melted mozzarella cheese served with chips & salad 18.90

Scallopini del giorno pan fried veal medallions sautéed in tomato beef glaze salsa topped with cheese, baby spinach & prosciutto served with seasonal vegetables 22.90

Lamb rosemary, pan seared marinated lamb fillet with red wine, rosemary & garlic, sautéed in caramelised onion & tomato marmalade sauce, served with creamy mashed potato 22.90

Lamb shanks tender slow oven baked lamb in a red wine Napoli sauce with Mediterranean aromatic flavour served with creamy pumpkin and potato mash 21.90

Penne con pollo chicken, mushroom, broccoli & red pesto tossed in a white creamy sauce 19.90

Risotto primavera medley of seasonal vegetables sautéed in garlic, olive oil and fresh herbs, tossed with napoletana sauce and aborio rice 18.90

Linguine con granchio, blue swimmer crab meat, chilli & garlic in a tomato ragu, fresh herbs & a dash of cream 18.90

Scotch fillet 300gram MSA

Marinated, chargrilled prime fillet cooked to your liking served with seasonal vegetables with a wild mushroom, pepper, Diane or red wine gravy sauce 25.90

Kangaroo, marinated chargrilled strip loin cooked medium rare served on mashed potato and roasted shallots, topped with red currant and shiraz glaze 20.90

Steak petite 180gm grain fed strip loin cooked to your liking served with wilted baby spinach, roast potato & parmesan with twist of lemon & garlic 21.90

No individual billing

extra bread 2.00