

Emu Point Garden Restaurant

Executive Chef – Gilles Debeze

Oysters-Market Price

Natural	M/P	G
Kilpatrick	M/P	

Entrees/Light Meals

Turkish Bread w Hommus	\$8.00	
Soup Du Jour served w Bread Roll & Butter <i>Check with Staff daily on Gluten Free</i>	\$10.00	
Fresh Ocean King Prawns Platter (approx. 300g) w Cocktail Sauce <i>Gluten Free without Sauce</i>	\$22.00	G
Crispy Pork Belly w Scallops & a Coriander Dressing	\$17.50	
Warm Pumpkin Salad w Goats Cheese, Caramelised Onions & Baby Spinach	\$16.50	V G
Pan fried Calamari w Portuguese Chorizo, Olives and Sautéed Zucchini	\$16.00	

GV Signatures

Chicken Breast Cordon Bleu filled w Camembert & Smoked Ham served on a bed of Sweet Potato Puree w a Red Wine Jus <i>Gluten Free without Sauce</i>	\$30.00	G
Beef Nepalese Curry w Steamed Jasmine Rice & Pappadums	\$24.00	G
Traditional Caesar Salad <i>Traditional Caesar with Garlic Croutons, Sautéed Bacon, Shredded Egg, Shaved Parmesan and Anchovies</i>	\$23.00	
Traditional Chicken Caesar Salad <i>Gluten Free without Croutons & Dressing</i>	\$27.00	G
Fettucini Vegetarian w Mushrooms, Semi Dried Tomatoes, Shallots, White Wine, Pesto & Olives finished w a Napoli Sauce <i>Gluten Free Pasta available on request</i>	\$23.00	V
Grilled Wagyu Beef Sausages w a Creamy Mash , Red Onion Confit and a Red Wine Jus <i>Gluten Free without Sauce</i>	\$25.00	G

From the Paddock

Cape Grim MSA Rump Steak w Beer Battered Chips & Salad	\$29.50	
Diamantina Sirloin – Approx. 300gms w Beer Battered Chips & Salad	\$32.00	
MSA Eye Fillet– Approx. 220gms –served w Paris Mash, Steamed Vegetable	\$33.50	
Cape grim Rib Fillet – Approx. 200gms w Garlic prawns w Beer Battered Chips & Salad	\$33.00	
<i>All Steaks Served with a choice of Green Peppercorn, Mushroom Sauce or Diane Sauce</i>		

All Steaks Gluten Free without the Chips & Sauce

From the Sea

Moules (Mussels) Provencale	\$28.00	
<i>(1kg) Pot of Steamed Boston Bay Mussels cooked in White Wine, Diced Vegetables, Tomato, Chilli & Pesto, Served with Beer Battered Chips (not Gluten Free)</i>		
Moules (Mussels) Vin Blanc	\$28.00	
<i>(1kg) Pot of Steamed Boston Bay Mussels cooked in White Wine, Garlic, Bay Leaves & Vegetables Served with Beer Battered Chips (not Gluten Free)</i>		
Seafood Banquet Platter – Designed for two people	\$95.00	
<i>Cold - Fresh Ocean Prawns, Natural Oysters & Moreton Bay Bugs Hot - Tempura Prawns & Fish, Battered Mussels, Salt & Pepper Calamari & Kilpatrick Oysters Served with Beer Battered Chips, Sauces & Lemon Wedges</i>		
Lemon Salt & Pepper Calamari	\$23.00	G
<i>Salt & Pepper Calamari w Beer Battered Chips and a Garden Salad Gluten Free without chips</i>		
GV Fish & Chips	\$24.00	
<i>Beer Battered Flathead</i>		
Catch of the Day (See Special's Board)	M/P	

Side Dishes

Beer battered Chips with Aioli	\$8.00	
Potato Wedges served with Sour Cream & homemade Sweet Chilli Sauce	\$8.00	
Bowl of steamed Greens w Butter Maitre D'Hotel	\$8.00	
Garden Salad	\$8.00	G
Paris Mash	\$8.00	G

Children's Meals Under 12 Years only with a Free Softdrink

Kids Tempura Whiting Fillet with Chips & Salad	\$10.00	
Kids Fettuccini w Chicken and Napoli	\$10.00	
<i>Gluten Free Pasta available on request</i>		
Kids Chicken Nuggets with Chips & Salad	\$10.00	
(Adults will be charged \$20.00 per kids meal)		

Selection of Desserts available

All dishes are subject to market availability
Please ask our friendly staff for Gluten free Suggestions
G = Gluten Free
V - Vegetarian