

## Menu

### Entrées

Char-grilled Lamb Salad	\$17.90
(with sun dried tomatoes, pinenuts, rocket, sweet red peppers and balsamic honey dressing)	
Crusty Bread	\$5.90
(with balsamic vinegar & lemon thyme olive oil)	
Duck Liver Pate	\$17.90
(with raisin jam, warm bread and rocket salad)	
Garlic Bread	\$5.90
Marine Tasting Plate	\$18.90
(six little surprises - to tempt your taste buds)	
Salt and Pepper Calamari	\$18.90
(with greek salad, aioli & salsa verde)	
Smoked Salmon Bruschetta	\$17.90
(toasted turkish bread topped with tomato, avocado, basil and smoked salmon finished with olive oil)	
Soup of the Day (Large)	\$8.90
Soup of the Day (small)	\$6.90
Tasmanian Oysters Natural - (1/2 dozen)	\$15.90
(with lemon wedge and remoulade)	
Tasmanian Oysters Natural - (Dozen)	\$25.90
(with lemon wedge and remoulade)	
Thai Prawn and Scallop Stir-fry	\$22.90
(flavoured with ginger lemon grass and lime shredded vegetables, mixed mushrooms and roasted cashews)	
Traditional Oysters Kilpatrick - (1/2 dozen)	\$17.90
(with bacon and worcestershire sauce)	
Traditional Oysters Kilpatrick - (Dozen)	\$26.90
(with bacon and worcestershire sauce)	
Vegetarian Kofta	\$17.90
(served with spiced tomato sauce, cachumber salad & rice)	
Pastas & Risotto	
Avocado & Chicken Gnocchi	\$27.90
(potato gnocchi tossed with fresh avocado, baby spinach, chicken pieces & sweet peppers in garlic cream wine sauce)	
Brasied Veal Osso Bucco	\$28.90

(veal & root vegetables with rigatoni pasta, topped with parmesan)	
Pumpkin Risotto	\$22.90
(roasted pumpkin, pinenuts, baby spinach tossed with Arborio rice, topped with parmesan cheese)	
Seafood Linguini	\$29.90
(prawns, scallops, clams, salmon, mussels, white fish, garlic, chilli & herbs tossed in extra virgin olive oil and topped with parmesan)	
Vegitarian Gnocchi	\$22.90
Wagyu Bolognaise	\$22.90
(marine classic bolognaise on top al dente linguini)	
Grill	
Char-Grilled Lamb Rump	\$29.90
(on greek salad with salsa verde)	
Eye Fillet of Beef 300gm	\$34.90
(served with roesti potato, ratatouille, red pepper pesto & cab sav jus)	
Pork Cutlet	\$29.90
(char-grilled pork cutlet with toasted almond polenta, roast root vegetables, with an orange & date chutney, cab sav jus)	
Prime 500gm Marinated Rib Eye	\$36.90
(aged gippsland beef char-grilled served with a wild mushroom and roasted pepper salad, onion jam, little potato cakes & cab sav jus)	
Scotch Fillet 300gm	\$29.90
(with pepper sauce and a choice of chips & salad or potato & vegetables)	
Mains to Share	
Marine Char-Grilled Platter for 2	\$81.90
(eye fillet, lamb rump, chorizo, chicken, grilled salmon, chips, tomato chutney, mustards and sauces.)	
Marine Seafood Platter for 2	\$81.90
(tiger prawns, flathead, oysters, salmon, mussels, calamari, scallops, chips and assorted dressing)	
Mains	
Atlantic Salmon	\$29.90
(char-grilled on braised white beans with green pea puree topped with kalamata olive tapenade)	
Champagne Chicken	\$28.90
(chicken breast & mushroom duxell wrapped in prosciutto on crushed kipfler potatoes, green beans and champagne veloute sauce)	
Char-Grilled Barramundi Fillet	\$29.90
(with gremolata nape on sweet potato puree & a warm snow pea, artichoke and melted fetta salad)	

Chicken Parmagiana	\$23.90
(chicken breast lightly crumbed topped with ham, napoli sauce & melted mozzarella cheese served with chips & salad)	
Chicken Schnitzel	\$22.90
(chicken breast lightly crumbed, served with chips and salad)	
Coconut Seafood Curry	\$28.90
(prawns, scallops, fish & calamari pieces with exotic indian spices flavoured with tamarind coconut milk with roti bread & rice)	
Flathead Fillets	\$25.90
(beer battered or grilled, served with remoulade, chips & salad)	
Salt and Pepper Calamari	\$29.90
(with a greek salad, aioli & salsa verde)	
Thai Prawn and Scallop Stir-fry	\$29.90
(flavoured with ginger lemon grass and lime with shredded vegetables, mixed mushrooms and roasted cashews)	
Twice Cooked Char Su Duckling	\$29.90
(on chinese egg plant and cashew bok choy drizzled with sticky red soy)	
Veal Cotoletta	\$28.90
(tender veal escalopes parmesan and herb crusted, on a warm potato salad with sauteed spinach, virgin olive oil)	
Vegetarian Kofta	\$22.90
(served with spiced tomato sauce, cachumber salad & rice)	
Side Dishes	
Chips	\$6.00
Garden Salad	\$6.00
Greek Salad	\$6.00
Mixed Seasonal Vegetables	\$7.00
Steamed Rice	\$5.00
Wok Tossed Asian Greens	\$7.00
Sweet Things	
Berry Pavlova	\$7.90
(with thickened cream and wild berry coulis)	
Creme Brulee	\$8.90
(traditional vanilla bean creme with berry compote)	
Death By Chocolate	\$12.90
(chocolate brownie fudge sauce, chocolate cream brulee and chocolate ice cream)	
Kids Ice Cream	\$2.00
(Vanilla Ice Cream with a selection of toppings)	
Lemon Tart	\$8.90

(served with thickened cream)	
New York Crunch Cheesecake	\$8.90
(triple baked new york cheesecake with a sultana, coconut rasplum topping)	
Pear and Brie	\$11.90
(poached pear with brie, raisin jam & water crackers)	
Sticky Date Pudding	\$9.90
(with caramel sauce, thick double cream & berry compote)	
Kids Meals	
Calamari & Chips	\$8.50
(lightly crumbed calamari served with chips & salad)	
Chicken Schnitzel	\$8.50
(lightly crumbed chicken breast served with chips & salad)	
Fish & Chips	\$8.50
(beer battered or grilled, served with chips & salad)	
Penne Pasta	\$8.50
(penne tossed in napoli sauce & parmesan)	