



Entree

Pea and Ham Soup

Thick home style pea and ham soup with meaty pieces of ham and sliced sausage
9.00

South Australian Pacific Oysters

Served Natural or Kilpatrick
Half Dozen 15.00 Dozen 25.00

Chicken and Chorizo Caesar

Spiced chicken fillet, spicy Spanish sausage, coz, bacon bits, anchovies, capers and croutons with aioli, coddled egg and shaved parmesan cheese
14.00

Seafood Crepe

Prawns, fish, crab, scallops and bug meat with camembert chive sauce, paper thin crepe and basil oil topped with chopped shallots
15.50

Pistachio and Sesame Crumbed Scallops

Fresh Tasmanian scallops in our on special crumb mix served with tomato relish, basil aioli and lemon
15.00

Warm Thai Beef Salad

Warm Thai beef salad with cashew nuts, toasted sesame seeds and semi dried tomato tossed with Asian lettuce mix, vegetable julienne, fresh coriander leaf and serano chilli
16.00

Bolognaise in Iceberg Cups

Rich Italian style beef Bolognaise served inside crisp iceberg lettuce with sour cream
14.50

Smoked Salmon and Camembert Salad

Bruny Island smoked salmon with king island camembert, horseradish dressed salad and Italian crispbread
13.50

Main sized entrée additional \$8.50

Side Orders

Turkish bread grilled with garlic, herb or chilli butter 2.00
Thick sliced spinach loaf 2.00



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Main Course

Crisp Skin Duck Breast

Szechwan spiced duck breast, sliced over pickled ginger risotto with broccolini and five spice plum sauce
23.00

Lamb Shank Nafeel

Aromatic lamb shank curry in coconut cream sauce with Basmati rice and topped with minted yoghurt and cardamom spiced flat bread
24.00

Half Cuban lobster

Half Cuban lobster with prawns, scallops and fish in creamy leek Mornay sauce
32.00

Boneless Salmon Cutlet

Salmon cutlet served on garlic chive and pepper mash with spinach puree and Hollandaise sauce
23.00

Saffron Vegetable Lasagna

Saffron pasta sheets layered with shredded roast vegetables and served with Italian tomato sauce, shaved parmesan cheese and side salad
20.50

Steak and Kidney Pudding

Traditional styled steak and kidney topped with suet pastry and rich red wine jus served with a side of vegetables and garlic mashed potatoes
23.00

Fish fillet of the day

Grilled fish fillets, lemon vodka butter, chips, lemon dressed salad, horseradish sour cream and shallots
22.50

Our Famous Char grilled steaks

Aged, marinated New England beef, honey balsamic salad, chips or wedges with either onion marmalade or pepper, mushroom or garlic cream sauce
Scotch 24.00
Tenderloin 26.00

Single Serve Sides \$6.50

Steamed Baby Bok Choy in Oyster Sauce
Garlic Mashed Potatoes
Butter Seasonal Vegetables
Dressed Garden Salad



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Dessert

Australian Cheese Plate

Award winning cheese selection, apricot compote, Muscatel and crisp breads
14.00

Press Club Strawberries

Our celebrated dessert of strawberries soaked in Butterscotch Schnapps with ice cream, strawberry cream mousse and strawberry coulis
10.50

Michael's Dark Chocolate Pannacotta

Rich dark chocolate and kahlua pannacotta with apricot sauce and pure cream
10.50

Icecream and waffle

Chocolate crème de cacao icecream served with sliced banana and waffle with real Canadian maple syrup
12.50

Tomato Bavaoise

Concentrated clear tomato juice in Barvarian cream served on fresh fruit with cracked pepper tuille
10.50

Dessert of the day

Ask our wait staff for todays special
10.50

Please ask your waiter for our selection of dessert wines, liqueurs and cognac.

A selection of Tea and Espresso Coffee served with hand made chocolate truffle
Pot of tea \$3.90 Coffee \$3.20

Executive Chef Paul Butler

Thank you for joining us.



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