

## STARTERS

Herb & Garlic Bread	6
Toasted Turkish Bread with Dips, Balsamic & Olive Oil	15

### **Kimberly Tasting Plate ( serves 2 )** 30

Marinated Kangaroo Fillet Strips, Northwest Baby Squid, Kalamata Olives, Marinated Artichokes, Italian Hot Catiatore Sausage, marinated Feta & Grissini Sticks

## SALADS

### **Thai Beef Salad**

In Asian spices marinated Beef Fillet strips grilled and Served on Asian Egg Noodles and Garden Greens, Nuts, Drizzled with Coriander Mango Balsamic Vinaigrette and slivers Of Mango 23

### **Seafood Salad**

Grilled Tempura Prawn Cutlets, Baby Squid and Scallops Served on Gourmet Lettuce with Avocado and Cherry Tomato's Drizzled with Mango Balsamic Dressing 25

### **Salt & Pepper Baby Squid**

On Spinach & Fetta Salad with Lemon Aioli E 16  
M 23

### **Caesar Salad**

Traditionally with Baby Cos Lettuce Crispy Pancetta And shaved Parmesan, Garlic Croutons & Boiled Egg E 15  
M 20

Or

With Honey Cajun Chicken Breast Fillet or Tender Smoked Salmon E 16  
M 23

### **Vegetarian**

Spinach & Fetta Quiche of the day served with Salad & Drizzled with Lemon Aioli 18

## **MAINS**

### **Surf & Turf**

Succulent Scotch Fillet Steak cooked to your liking topped **36**  
With Tiger Prawns in a Creamy Garlic White Wine Sauce.  
Served on Sweet Potato mash with a Garden Salad

### **Scotch Fillet Steak**

Topped with your choice of Mushroom, Peppercorn Sauce or **30**  
Red Wine Jus served with Fresh Garden Vegies & Sweet Potato  
Pumpkin Mash

### **T-Bone Steak**

On Chips with Garden Salad and Mushroom, Peppercorn **28**  
Sauce or Red Wine Jus

### **Chicken**

Grilled Cajun Spice Marinated Chicken Breast Fillet topped **29**  
With Honey Mustard Sauce and served on Sweet Potato  
Pumpkin Mash with Seasonal Garden Vegies

### **Lamb**

Tender Grilled Amelia Park Lamb Rump served on Cous Cous **33**  
Moroccan Style, Drizzled with Port Wine Jus and served with a  
Salad of Chickpeas, Green Asparagus, Herbs & Red Bell  
Peppers

### **Pork Fillet Medallions**

Grilled and topped with a German Bacon and Mushroom **29**  
Sauce, Mashed Potato & Garden Vegies

## Seafood

### **Atlantic Salmon Fillet**

*Gently Grilled Salmon served with Creamy Mashed Potato* **30**  
*With Broccoli and topped with Spears of Green Asparagus*  
*And Hollandaise Sauce*

### **Grilled North West Baby Squid**

*Tender Baby Squid Marinated in Chilli and Garlic. Served* **27**  
*With fresh Garden Salad and Crispy Potato Wedges*

### **Garlic Prawns**

*Sautéed in Garlic, Chardonnay, Parsley & Cream, served* **30**  
*With a Timbale of Basmati Rice & Garden Greens*

### **Fish of The Day Grilled**

*Fresh Fish of the day Grilled and topped with Tomato,* **31**  
*Avocado Salsa served with Creamy Mashed Potato and*  
*Seasonal Vegies*

### **Catch of The Day**

*With Tiger Prawns in Garlic Cream Sauce served with a* **36**  
*Timbale of Basmati Rice and a Garlic Salad*

## PASTA

### **Penne Alfredo**

Penne Pasta sautéed with pieces of Mt Barker Chicken Breast, Bacon, Mushroom and Capsicum in a Napolitana Sauce with a dash of Cream and Shaved Parmesan 22

### **Tiger Prawn Spaghetti Bianco**

Pasta tossed with Prawns, Snow Peas, Broccoli and Roasted Red Bell Pepper Strips in a Creamy White Wine Sauce 25

### **Spaghetti Marinara**

Tiger Prawns, Scallops, Baby Squid and pieces of Snapper Fillet tossed through a rich Tomato, Garlic and Wine Sauce 26

### **Penne Salmon**

Smoked Salmon, Snow Peas and Baby Spinach with Roasted Pinenuts in a Brandy Cream Sauce with Capers & Shaved Parmesan 23

### **Pumpkin Ravioli**

Tossed through with Sun Dried Tomato's, Mushroom and Roasted Red Bell Pepper Strips, Baby Spinach, Pesto and Napolitana Sauce 20

## SIDE SERVES

Garden Salad	7
Greek Salad	10
Chips with Tomato Sauce	8
Seasoned Wedges with Sweet Chilli & Sour Cream	10
Extra Sauces	50c
Serve of Fresh Garden Vegetables	8
Creamy Mashed Potato	7
Sweet Mashed Potato & Pumpkin	7

## KIDS MEALS

Fish & Chips and a side Salad	11
Chicken Nuggets and Fish & Chips with a Garden Salad	11

## DESERTS

Warm Apple Crumble with Ice Cream & Custard	15
Sticky Toffee Pudding with Custard Sauce & Whipped Cream	13
Coconut Panacotta with Berry Compote	13
Cheese Platter (Serves 2)	
Selection of 3 different cheeses with crackers and Dried Fruit	18

