

Conners Restaurant

STARTERS

Soup of the day \$8

Peninsula oysters served natural or Kilpatrick ½ dozen \$12, dozen \$24

TASTING PLATES

(FOR 2)

PESCE \$28

Cajun Spicy Prawns, Calamari,
Pickled Octopus, Crab dip & flat
bread

CARNE \$28

Chorizo, Sicilian meatballs,
crumbed olives, king island haloumi
with salsa Verde and flat bread

VEGE \$28

Capsicum, basil & mozzarella risotto
balls, sweet potato zucchini and corn
fritters, cucumber tzatziki, olive &
haloumi skewers, flat bread

GRAND TASTING PLATE \$11pp

Combination of all tasting plates
served on a grand platter.

Minimum 4 persons

ENTREE

Duck Liver Parfait with rhubarb pickle, celery salad & melba toast \$17

Grilled Scampi with parsley garlic & almond butter \$19

Thai Beef salad with coriander, chilli, lemongrass & Kaffir lime leaf \$18

Stuffed Swiss Brown Mushrooms with pinenuts, parsley, provolone cheese & herb salad \$17

MAINS

Veal Osso Bucco with soft white polenta, parmesan & parsley gremolata \$28

Beef Wellington served with Roast potato, baby carrots and Shiraz jus \$28

Spatchcock, boned with ciabatta & pancetta stuffing, celeriac mash, baby peas & jus \$27

NT Saltwater Barramundi, macadamia crusted with fried Kipflers, rocket & lemon aioli \$28

For chefs Pasta of the day & Vegetarian option - See Daily Specials \$22

SIDES \$6.50 each

Steamed beans, Garden salad, Greek salad, fries with aioli

