

TERRACE RESTAURANT

To Start

Garlic Foccacia	6.00
Turkish Bread	6.00
<i>With seeded mustard & cheese.</i>	
Garlic and Parmesan Bread	6.50
Australian Oysters	
<i>Natural ½ dozen</i>	12.00
<i>Natural full dozen</i>	23.00
<i>Kilpatrick ½ dozen</i>	15.00
<i>Kilpatrick full dozen</i>	26.00

Entree

From the Soup Kettle	7.90
<i>Prepared daily with the freshest ingredients.</i>	
Pasta of the Day	E: 11.90 M: 18.00
<i>Freshly prepared pasta of the day. Please ask your waiter for today's dish.</i>	
Greek Salad with Chicken	E: 12.50 M: 22.00
<i>Warm chicken breast sliced, tossed in kalamata olives, cherry tomatoes, cucumber, Spanish onion, fetta cheese & salad greens drizzled with Greek dressing.</i>	
Lemon & Pepper Squid	E: 12.00 M: 23.50
<i>Freshly coated in a lemon pepper seasoning then lightly fried & served on a fresh garden salad.</i>	
Asian Prawns	E: 14.50 M: 25.90
<i>Prawns sautéed with soya bean, chilli paste, finished with coconut cream & served with a timbale steamed rice.</i>	
Scallops Kilpatrick	E: 14.50 M: 26.90
<i>Scallops wrapped in bacon, with a helping of Kilpatrick sauce, served on a bed of fluffy white rice.</i>	

Mains

Pumpkin Risotto **19.90**

Whole baby pumpkin stuffed with ratatouille risotto & shaved parmesan.

Lamb Shanks

Oh so tender lamb shanks served on potato mash, topped with a rich vegetable jus.

One Shank **19.00**

Two Shank **26.00**

Asparagus & Camembert Chicken **24.00**

Chicken breast pocketed with asparagus & camembert cheese, coated with béarnaise sauce.

Barramundi Fillet **28.00**

Baked barramundi layered over bok choy & finished with a macadamia nut butter.

Angus Beef Fillet **28.00**

250g fillet of beef cooked to your liking.

Beef & Lamb Tower **29.90**

Tower of pan-fried eye fillet beef wrapped in prosciutto & rosemary lamb cutlet served on roast vegetables with a light drizzle of chilli oil.

Sauces **3.00**

Mushroom, Peppercorn or Bearnaise

Sides

Greek Salad **4.50**

Steamed Vegetables **5.00**

Battered Fries **6.50**

Wedges (with sour cream and sweet chilli sauce) **7.50**

Dessert

Chocolate Pudding **9.90**

Homemade self saucing chocolate pudding with creamy vanilla custard & vanilla ice-cream.

Apple & Rhubarb Tart **9.90**

A gently cooked tart with mixed apples & rhubarb, topped with a nutty crumble, drizzled with vanilla custard & Chantilly cream.

Jaffa Torte **9.90**

Chocolate sponge layered with an orange cream then covered with a chocolate Grenache.

Strawberry Cheesecake **9.90**

A light & fluffy strawberry cheesecake decorated with Chantilly cream & fresh strawberries.

Lemon Meringue Ice-Cream **9.90**

Vanilla ice-cream drizzled with a warm tangy lemon sauce, topped with crunchy meringue.

Cheese Tasting Plate

An assortment of cheeses with dried fruit & water crackers.

For One **14.90**

For Two **25.00**

To Finish

Tea & Coffee

<i>Cappuccino</i>	4.00	<i>Long Black</i>	3.30
<i>Latte</i>	4.00	<i>Hot Chocolate</i>	3.50
<i>Espresso</i>	3.80	<i>Macchiato</i>	3.80
<i>Flat White</i>	4.00	<i>Selection of Herbal Teas</i>	4.00
<i>Liquor Coffee from</i>	8.50		