



## **All Day Dining Menu** (excluding breakfast)

### **Breads**

Garlic bread with Grana Padano parmesan cheese

Chef's selection of dips served with grilled ciabatta

### **Entrees/Light Meals**

Calamari lightly coated in Szechuan pepper, five spice and shallots served on a green salad

Fish Goujons with aioli and lemon wedge

Freshly Toasted sandwich with your choice of fillings served with salad

Chicken

Tomato

Onion

Cheese

Ham

Avocado

### **Sandwiches**

Toasted Chicken, Bacon Lettuce & Tomato wrap with mayonnaise and shoestring fries

Smoked salmon wrap with lettuce, cucumber, Spanish onion and a dill mayonnaise

Freshly crumbed Mt Barker chicken schnitzel burger, with aioli, lettuce and tomato on a Turkish loaf

Eye Fillet steak sandwich on a Turkish loaf with lettuce, tomato, mayonnaise, caramelised onion and served with chips and salad



## **Mains**

Seafood Linguini – a combination of Calamari, Prawns, Barramundi, asparagus & Cherry Tomatoes in a lemon butter sauce

Fresh local Wild Barramundi Battered or Grilled with tartare sauce, salad and shoestring fries

Grilled Eyed Fillet of Beef served on a bed of smashed potato, wilted spinach with an exotic mushroom and Rosemary jus

Mt Barker Chicken Camembert served on a parmesan Parsley mash with pan fried asparagus

Local Threadfin Salmon with roasted potatoes, bok choy and a dill cream sauce

Individual Pumpkin, Feta and sweet onion tart served with baby spinach and orange salad

## **Salads**

Grilled Haloumi with a poached pear and pine nut salad tossed in a lemon vinaigrette

Exmouth Tiger Prawn salad with cucumber ribbons, paw paw, mango slivers, Cherry tomatoes and a citrus dressing

Traditional Garden Salad

## **Sides**

Garlic mash with Truffle oil

Grilled asparagus with garlic and Grana Padano parmesan

Shoestring fries with garlic aioli

Potato wedges with sour cream and sweet chilli

## **Dessert**

Vanilla Crème Brulee served with balsamic strawberries and homemade biscotti

Chocolate Torte served with homemade vanilla bean ice cream

Tasmanian three cheese platter - Camembert, Cheddar and Blue Vein