

# DINNER MENU

## BREADS

**TRIO OF DIPS** \$12  
Freshly made dips served with toasted turkish bread

**BRUSCHETTA** \$12  
Tomato, spanish onion, capsicum, fresh herbs and goats cheese on a garlic baguette

## ENTRÉE

**TRIO OF SLIDERS** \$18  
Thai chicken, smoked Spanish mackerel and pulled pork sliders served with sweet potato chips and sweet tomato and smokey chipotle relish

**PORTUGUESE LAMB CUTLETS** \$20  
Served with a roquette salad dressed with mint yoghurt

**COCONUT CRUMBED PRAWNS** \$18  
Served with a sweet mango and avocado salad dressed with sweet chilli and aioli

**POPCORN CAULIFLOWER** \$13  
Served with Sriracha aioli

**LIME PEPPER CALAMARI** \$15  
Served with lime aioli

## FROM THE GRILL

**ROASTED RACK OF LAMB** \$34  
Served with blistered tomatoes, Kalamata olives, garlic crushed potato and chimichurri

**350 GR RIB FILLET** \$36  
Served with sweet potato wedges, steamed beans, broccolini, blue cheese sauce and red wine jus

**200 GR FILLET MIGNON** \$34  
Served with roasted vegetable stack, sweet potato puree and chimichurri

**200 GR SIRLOIN** \$28  
Served with golden crisp chips, a marque salad and red wine jus

## MAIN

**SMOKED MACKEREL** \$28  
Smoked local Spanish mackerel accompanied by fried rice and scallops drizzled with a light teriyaki sauce

**ROOT VEGETABLE SALAD** \$27  
Balsamic beetroot with spiced pumpkin, roasted cauliflower, blistered cherry tomatoes, hazelnut, french shallots, parsley and pickled grapes seasoned with sumac

**PORK BELLY** \$32  
Slow cooked pork belly served with dill, sweet potato mash, steamed broccolini, silver beet and cider bacon jam

**ATLANIC SMOKED SALMON PASTA** \$27  
Linguini with Atlanic smoked salmon, Spanish onion and capers in a garlic cream sauce

**SAND CRAB AND KING PRAWN PASTA** \$28  
Linguini with sand crab, king prawn, smoked capsicum, spinach, red onion in a herb butter sauce

## SIDES

Avocado \$5  
Sweet potato chips \$6  
Root vegetable salad \$6  
Potato chips and aioli \$6  
Fried rice \$6  
Mango avocado salad \$6  
Garden salad \$6  
Chicken \$6  
Calamari \$8  
Smoked salmon \$8  
Panko prawns \$10

## SAUCES

Extra dip \$2  
Hollandaise sauce \$3  
Red wine jus \$3  
Blue cheese sauce \$6

OPEN BREAKFAST AND DINNER - 7 DAYS

A surcharge of 1.5% will apply to all credit card transactions

marque  
bar & grill