

# Entrées

<b>Cheese &amp; Garlic Pizza Bread (ν)</b> House made pizza bread topped with garlic, cheese and rocket		\$14
<b>Prawn Cocktail <i>(gf)</i></b> Succulent West Australian prawns, classic Marie Rose (cocktail) sauce of crisp lettuce	, presented on a	<b>\$22</b> a bed
<b>Arancini Balls (v)</b> Pumpkin and Brie arancini balls served with aioli and a dusting of parr	nesan on a salac	<b>\$18</b> d bed
Lamb Kofta (gf) Middle Eastern spiced lamb kofta served with a cucumber, herbs and	yoghurt salsa	<b>\$22</b>
<b>Scallops Kilpatrick <i>(gf)</i></b> Grilled scallops with Kilpatrick sauce	Entrée Main	\$19 \$37

## Mains

**Fish Of The Day (gf)** Please ask your waitperson about today's fish and accompaniments

### **Chicken Schnitzel Burger**

Succulent crumbed chicken, bacon, cheese, lettuce, tomato, onion and spicy aioli on a lightly toasted bun served with chips

### (v) Vegetarian (gf) Gluten Free

If you have a food allergy or intolerance, please advise our waitstaff prior to ordering. Chef would be pleased to adapt to your needs. Whilst all care is taken to avoid cross contamination, food prepared at The Edge Restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. The Edge Restaurant can take no responsibility for a guest who may be affected by the ingredients contained in products used.

**Market Price** 

#### \$29

<b>Garlic Prawn Pasta</b> West Australian prawns, house-made egg fettucine, confit garlic cream a	nd rocket	\$38
<b>Confit Duck <i>(gf)</i></b> Slow cooked confit duck leg, duck fat roasted potatoes, seasonal greens a gravy	and house-mac	<b>\$39</b> de
Feta & Walnut Cannelloni (v) Feta, walnut and spinach house-made cannelloni with a creamy mornay	sauce	\$35
<b>Beef Cheek (gf)</b> Slow cooked red wine braised beef cheek served with root vegetables an	d greens	\$38
Porterhouse Steak\$46250g porterhouse steak cooked to your liking, served with chips and coleslaw or mashed potato and seasonal vegetables5auce Selection: Pepper, mushroom or gravy		•
Paella <i>(gf)</i> Spanish paella with chorizo, prawns and saffron rice with capsicum and f	ried capers	\$36
Caesar Salad <i>(v)</i>		\$23
Cos lettuce, bacon, croutons, boiled egg, olive oil and creamy Caesar dres	Add chicken Add prawns	\$7 \$9
Feta and Olive Garden Salad <i>(v)</i> Chef's mixed garden salad with feta and olives		\$18

### **Side Dishes**

Chips with Aioli, Tomato or BBQ sauce	\$9
Steamed Seasonal Vegetables	<b>\$9</b>
Garden Salad	\$9

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### For the Little Ones

(12 years and under)

<b>Chicken Nuggets &amp; Chips</b> Served with an optional choice of salad or vegetables, and an ice cream dessert	\$19
Fish & Chips Served with an optional choice of salad or vegetables, and an ice cream dessert	\$19
<b>Cheesy Pasta</b> Served with an optional choice of salad or vegetables, and an ice cream dessert	<b>\$19</b>

### Desserts

<b>Tiramisu</b> Luscious, light and creamy, espresso and liqueur-soaked layered sponge fingers with mascarpone cream	\$15
Warm Chocolate Pudding Soft gooey chocolate centred cake served with vanilla ice cream	\$15
Panna Cotta (gf) Smooth and delicate, creamy vanilla panna cotta served with coulis and cream	\$15
Crème Caramel (gf) The classic silky smooth French custard and caramel dessert served with whipped creat	<b>\$15</b> m
<b>Crème Brûlée <i>(gf)</i></b> Decadent, irresistible crème brûlée, topped with a crunchy caramelised crust served wi Baileys ice cream	<b>\$15</b> ith
Add Croam or Ico Croam	¢Ε

### Add Cream or Ice Cream \$5

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