

# SUNDAY & MONDAY NIGHTS' MENU

We run a slightly reduced menu on Sunday & Monday nights

## Entree

- Turkish Bread & Dips (h, v)** \$14.00  
A selection of dips served with lightly toasted and buttered Turkish bread
- Crispy Pork Belly Bites** \$16.50  
Twice cooked pork belly bites, cooked in a sticky soy and tamarind sauce on a bed of salad with crispy fried shallots
- Vegetarian Spring Rolls (h, v)** \$12.00  
Crunchy spring rolls filled with a mix of seasonal vegetables with a Thai dipping sauce
- Asian Fried Baby Squid (gf, h)** \$16.00  
Deep fried baby squid with Vietnamese nam jim sauce and sprinkled with peanuts on a bed of lettuce
- Indonesian Chicken Satay (gf, h)** \$15.00  
Grilled chicken skewers (3) topped with peanut & sweet soy sauce and jasmine rice

## Main

- Beer Battered Fish (gf, h)** \$28.00  
Lightly battered flaky hake fillet with double fried fat cut chips and Kewpie garlic mayo
- Coconut & Lime Kalbarri Snapper (gf, h)** \$40.00  
Local pan fried snapper on a bed of carrot puree, served with Bok Choy & snow peas cooked in ginger & chilli, finished with coconut & lime
- Beef Brisket (h)** \$32.00  
16 hour slow cooked beef brisket with vegetable couscous, carrot puree and beef jus
- Ramsay's Balls** \$32.00  
Blended pork and beef balls in a rich tomato, olive oil and basil sauce, served with fettuccine and Parmesan

<b>3 Cheese Chicken (gf, h)</b>	\$32.00
Breast stuffed with Brie, Mozzarella & Parmesan, semi sundried tomatoes and basil on a creamy garlic sauce, sautéed mushrooms and spinach	
<b>Sirloin (gf, h)</b>	\$36.00
300g sirloin cooked to your liking and with either rich Paris mash or fat cut, double fried chips. Your choice of Diane, pepper or creamy garlic sauce	
<b>Mediterranean Lamb Shank (gf, h)</b>	\$34.00
Slow cooked lamb in a rich Mediterranean gravy, served with rich creamy Paris mash	
<b>Baked Sticky Lamb Ribs (gf, h)</b>	\$28.00
Tender baked lamb spare ribs marinated in a sticky tamarind and sweet soy sauce with fat cut, doubled fried chips	

## **Juniors** Up to 12 Years

<b>Grilled or battered fish and fat cut, double fried chips (h)</b>	\$14.00
<b>Napolitana sauce and fettuccine with cheese (h, v)</b>	\$12.00
<b>Meatballs and fettuccine (h)</b>	\$12.00
<b>Brisket &amp; chips (h)</b>	

## **Dessert**

<b>Coconut Brulee (gf, h)</b>	\$12.00
Rich creamy coconut custard with a crunchy caramel top, and vanilla bean ice cream	
<b>Churros (to be ordered before 8:30pm) (h)</b>	\$14.00
Deep fried Spanish style doughnut sticks accompanied by chocolate and caramel dipping sauces	
<b>Dark Chocolate &amp; Coconut Fondant Tart (h)</b>	\$12.00
Homemade shortcrust pastry shell filled with oozing rich chocolate and ice cream	
<b>Crumble of the Day (h)</b>	\$12.00
Ask us what the Chef has whipped up today – comes with ice cream	
<b>Key Lime Pie (h)</b>	\$12.00
Crisp coconut and biscuit base with a zesty baked lime filling and cream	