

starters

Chef's Soup of the Day \$9.50

kindly ask your wait staff for tonight's specialty

Garlic Turkish Loaf (V) \$8.50

toasted bread sweet chili garlic butter spread
add cheese \$10.50

Bruschetta (2 pieces)(V)

on a toasted ciabatta bread topped with

pesto spread, roasted cherry tomatoes,
fresh bocconcini cheese, balsamic glaze \$12.00

or
cream cheese spread, smoke salmon, smashed
avocado and balsamic glaze \$14.00

Pacific Oysters (minimum 6)

Natural \$3.00ea

Kilpatrick Worcestershire, bacon, tabasco \$3.60ea

Gazpacho oyster shots \$3.60ea

tomato, onion, capsicum, celery, garlic and tabasco

Scallops (6) \$18.00

pan seared and served with green papaya,
green beans, mild chili strips, cherry tomatoes
and tamarind sesame glaze

Calamari Rings (8) \$16.00

dusted with peri-peri seasoning and fried
served with smoky chipotle mayo

Season's Chicken Wings (5) \$15.00

crispy fried frenched chicken winglets with
sweet soy and kewpie

Pork Riblets (5) \$19.00

braised, fried and sautéed in sweet and sour
cinnamon sauce pork rib pieces

Empanadas (3) \$13.00

savory Spanish style pie filled with mince
beef, potato, green peas and capsicum

Queso Cigarillos(4)(V) \$13.00

spiced mango, macadamia and brie cheese
rolled in filo pastry

Onion Rings(V) \$ 9.00

Beer battered and served with sweet chili
plum sauce and aioli

tapas and extras

Pork Belly(4) \$16.00

Crispy skinned pork squares with fried zucchini
chips, mint, parsley, and julienne red chili
salad and honey mustard cream sauce

Arrancini (4)(V) \$13.00

sweet corn, shitake and asparagus with
dolce blue cheese sauce

Crab Cakes (3) \$15.00

with siricha lime mayonnaise

Yum-cha (2 of each) \$14.00

steamed bun, prawn dumpling, chicken
sio-mai with chili garlic soya

Lamb Kofte Kebabs (3) \$15.00

minced lamb, pistachio and capsicum
Persian style kebabs with tahini sauce and
warm toasted pita bread

Chorizitos \$15.00

house-made mini chorizo flambéed with
sherry wine

Croquetas de Patatas (3) (V) \$9.00

sweet corn and cheese croquettes

Pork Skewers (3) \$15.00

Asian street style pork bbq on bamboo sticks
served with pickled papaya and sweet chilli
vinegar dipping sauce

Garlic Mushrooms (V) \$12.00

Sautéed mushrooms with sweet sherry, garlic
and Gruyere cheese and toasted ciabatta
bread

Coconut Prawns (5) \$16.00

crusted with desiccated coconut and served
with Pina colada vinaigrette

Beer Battered Steak Chips \$ 9.00

with tomato sauce or gravy

Steamed Vegetables \$ 9.00

sautéed in clarified butter

little Italy

Penne ai Funghi (V / VO)	\$25.00
tube pasta sautéed mixed mushrooms tossed in white wine cream sauce	
add	pancetta \$4.00
add	chicken \$4.00
Linguini Marinara (GF)	\$30.00
mussels, king prawns, calamari and scallops tossed in chili tomato sauce	

salads

Nicoise Salad (V / VO / GF)	\$22.00
lettuce, tomatoes, stringless beans, potatoes, roasted pepper, anchovies, black olives boiled egg and red wine vinegar and Dijon dressing	
add	smoked salmon slices \$5.00
add	fried mackerel \$6.00
Avocado Caprese Salad * (VO, GF)	\$20.00
cos lettuce, avocado, cherry tomato, basil, and bocconcini cheese drizzled with herbed olive oil and balsamic glaze	

Garden Salad (V / VO / GF)	\$12.00
lettuce, cherry tomatoes, Lebanese cucumber, capsicum, Spanish onions, feta cheese and toasted pita bread, balsamic vinaigrette	
add	roasted spice chicken breast \$5.00

mains

Mediterranean Barramundi	\$40.00
Karumba caught fish marinated with harissa dill oil and stuffed with Spanish onion, tomato and capsicum served on mash potato and wilted spinach	
Moroccan Lamb Shank	\$36.00
slow braised for 5 hours with ginger, cardamom, cinnamon, orange blossoms served on a bed of couscous and topped with dates, apricots and toasted slivered almonds	
Spanish Mackerel	\$36.00
lemon pepper crumbed fish served with dill tartare sauce, chips and rocket salad	
King Prawns (8)	\$36.00
garlic butter, chili and chives sautéed, served with steamed white rice	
Chicken Mojito	\$36.00
lime and mint marinated butterflied chicken breast, grilled and served with creamed gnocchi and peas	

V=vegetarian, V/O= vegetarian option,
GF=gluten free

mains

continued

Beef Roulade (GF)	\$38.00
stuffed with prosciutto, gouda cheese, sage, garlic, basil and sage served with roasted vegetables and potato of the day	
Lamb Rack	\$44.00
pistachio crusted and baked served with cranberry and red wine sauce, roasted vegetables and potato of the day	
Taste of Asia of the Day	\$36.00
we will let you know today's creation	
Vegetarian Curry	\$26.00
Indian korma style served with naan, poppadum, raita and rice	
Angus Beef Hawaiian Burger	\$25.00
180gm beef patty with lettuce, tomato, pineapple, bacon, onion marmalade and melted Swiss cheese on a toasted sesame bun served with fries	

from the grill

Chicken BBQ	\$38.00
Asian style grilled ½ chicken marinated in annatto oil, lime, lemon grass served with yellow pilaf rice and vinegar, soy, garlic dipping sauce	
Baby Back Beef Ribs	\$38.00
Slow roasted, grilled and basted with our special smoky flavored BBQ sauce served with chips	
Fillet Mignon**	\$47.00
Amelia Park beef tenderloin wrapped with bacon cooked to your liking	
Eye Fillet**	\$45.00
Amelia Park beef tenderloin cooked to your liking	
T-bone Steak**	\$42.00
400 gm steak cooked to your liking	
Beef Scotch Steak**	\$40.00
Amelia Park 300 gm tender steak cooked to your liking	
Add creamy King garlic prawns to any grilled dishes (3)	\$8.00

** served with

vegetables and potato of the day
or chips and salad

choice of sauce

garlic cream, mushroom, peppercorn,
gravy, béarnaise