



ENTREES

- * Half a Dozen Oysters Natural with Wasabi Mayo \$15.50
- * One Dozen Oysters Natural with Wasabi Mayo \$28.00
- * Half a Dozen Oysters Kilpatrick \$16.50 (\$1.00 extra charge with set menu)
 - One Dozen Oysters Kilpatrick \$29.00
 - *Prawn Cutlets in almond crumbed, deepfried with Rocket, Pear and Sweet Mango Chutney \$16.50
 - *Smoked Salmon Baked in Filo with Avocado, Green Peppercorn Salsa, Lemon Sabayon & Dill Pesto \$16.50
 - *Szechuan Pepper-Salt Calamari, Watercress Salad, Balsamic & Extra Virgin Oil Dressing \$16.50
- *Lobster and Prawn Tart Braised Vegetable, Creamy White Wine Sauce \$18.90 (\$3.00 extra charge with set menu)
- *Thai Fish (Nanatta) Cake with Grilled Prawns Salad, Sweet Chilli and Lime \$16.50
 - *Scallops & Salmon Ravioli with Spaghetti Zucchini, Basil, Tomato and Pancetta Sugo \$16.50
- *Crispy Pork Belly with Small Prawns Salad, Chilli Plum Sauce \$16.50 (\$1.00 extra charge with set menu)
- *Asian Quail Pan-Fried with Vermicell Noodle Cake, Spinach, Honey, Soy and Star Anise \$15.90
- *House's Tasty Plate of Seasonal Treats \$18.90
- Scallop & Salmon Gyozas with Basil, Tomato & Pancetta Sugo
- Thai Fish Cake with Grilled Prawn, Sweet CHilli & Lime
- Pepper-Salt Calamary with Watercress Salad
- Crispy Pork Belly with Small Prawns, Chilli Plum Sauce (\$3.90 extra charge with set menu)



MAIN COURSE

- *ATL Salmon Fillet in Macadamia & Parmesan Crust, Kipfler Chips, Rocket and Spiced Pear 25.90
- *Barramundi Fillet Grilled with Prawns, Spinach, Potato Mash, Bearnaise Sauce \$25.90
 - *Fish 'n' Chips in Beer Batter with Fresh garden salad \$25.90
 - *John Dory Fillet Pan-fried with Kumera Mash and Stir-Fried Seasonal Greens (when it's available) \$30.90 (\$6.00 extra charge with set menu)
 - *BBQ Mixed Seafood (Moreton Bay Bug, Jumbo Prawns, Scallop, Mussels and Fish) with Sweet Chilli and Chives Butter \$30.90 (\$6.00 extra charge with set menu)
 - *Grain Fed Eye Fillet of Beef Chargrilled, Potato Rosti, Forestire Mushroom & Jus \$29.90 (\$4.00 extra charge with set menu)
 - *Veal Escalopes, with Jumbo Prawns, Asparagus, Potato Mash, Bearnaise Sauce & Jus \$29.90 (\$4.50 extra charge with set menu)
 - *Lamb Fillets with Pan-Seared Savoy Cabbage Colcannon Cake, Native Black Pepper Jus \$ 26.90 (\$2.00 extra charge with set menu)
 - *Corn Fed Chicken Breast Fillet With Prawns, Spinach Risotto, Stir-Fried Ginger, Tomato & Soy \$25.90

#Pick of the Menu with *---2 Courses From Only \$32.90 Per Person

A Surcharge Applies to the Meals as indicated with

[Entree & Main course or Main Course & Dessert]



WINE LIST

Sparkling & Champagne

Yellow N/V (200ml)/ Pink(200ml) \$6.10

Yellowglen Pinot Noir Chardonnay Vintage \$26.00

Trilogy Pinot Noir Chardonnay Pinot Meunier N/V \$26.00

Hoffmann's Sparkling Shiraz, cabernet Sauvignon & cabernet Franc McLaren Vale, SA \$25.00

Kladis Sparkling White Sensation N/V \$27.50

White Wine - Riesling

Wolf Blas Eaglehawk Riesling \$23.00

Dukes Riesling Mount Barker WA

wine of the show small wine makers show sydney 2006 \$27.50

White Wine Verdelho

moondah Brook Verdelho WA \$26.00

Airmia 'Pickled Fairies' Verdelho Margaret River, WA \$28.00

White Wine - Sauvignon Blanc

Bandaloo sauvignon Blanc Adelaide Hills, SA \$26.00

James Haselgrove Fleurieu Sauvignon Blanc McLaren Vale, SA \$27.50

Oyster Bay Marlborough Sauvignon Blanc NZ \$28.00

Barristers Block Sauvignon Blanc Hahndorf Wrattonbully, SA \$29.50

White Wine - Semillon Sauvignon Blanc

Houghton Semillon Sauvignon Blanc \$24.00

Arimia "Mud Larks" Semillon Sauvignon Blanc Margaret River, WA \$28.00

White Wine Verdelho

Evans & Tate Margaret River, WA \$28.00

Brokenwood Cricket Pitch Sauvignon Blanc Semillon \$29.00

White Wine - Chardonnay

Wolf Blass Eaglehawk Chardonnay \$23.00

Picket Fence Murray Darling Chardonnay Hunter Valley, NSW \$24.00

Wolf Blass Chardonnay (Red Label) \$24.00

Richmond Grove Chardonnay French Cask \$25.00

Rothvale Unwooded Chardonnay Hunter Valley, NSW \$26.00

Rothvale Reserve Chardonnay Barrel Fermented American Oak

Hunter Valley, NSW

Silver Medal Cairns Wine Show 2004 \$29.00

Kladis Estate Chardonnay Wandandian, NSW \$27.50



WINE LIST (contd)

White Wine - Varietals

- Peter Lehmann Semillon \$24.00
- Rothvale Semillon Barrel Fermented Hunter Valley, NSW
- Gold Medal Australia Small winemakers Show \$25.00
- Paynes Crossing Semillon Verdelho \$25.00
- Evans & Tate Rose Margaret River, WA \$28.00

White Wine by the Glass --- 1/4 Bottle (187.50ml) - Chardonnay

- Wolf Blass Eaglehawk Riesling \$6.00
- Houghton Semillon Sauvignon Blanc \$6.20
- Picket Fence Murray Darling Chardonnay Hunter Valley, NSW \$6.20
- Bandallop Sauvignon Blac Adelaide Hills \$6.50

Dessert Wine

- Rothvale Traminer Muscat \$5.70 (glass 75ml)
\$26.50 (bottle 375ml)

Red Wine - Cabernet Sauvignon

- Penfolds Rawson's Retreat Cabernet Sauvignon \$23.00
- Lawrence Victor Estate Cabernet Sauvignon Coonawarra, SA \$29.00
- Rosenvale Cabernet Sauvignon Brossa valley , SA
- Bronze Medal 2005 Barossa WineShow \$30.00
- Barristers Block Cabernet Sauvignon hahndorf Wrattenbully, SA
- This Vineyard Supplied Jimmy waston fruit in 2004 \$32.50

Red Wine - Shiraz

- McGuigan Black Lable Shiraz \$22.00
- Lawrence Victor Estate Shiraz Coonawarra, SA \$26.50
- Hoffmann's Shiraz Mclaren Vale, SA
- 3.5 stars winestate 2005 \$27.50
- Kladis Shiraz Adelaide Hills, SA \$26.50
- Rosenvale Shiraz Barossa Valley, SA
- Bronze Medal 2005 Barossa Wine Show
- 3.5 Star Winestate Magazine Recommended \$30.00

Red Wine - Merlot

- Penfolds Rawson's Retreat Merlot/td> \$23.00
- King River Estate Merlot King Valley, Vic
- James Halliday 88 \$25.00
- Hoffmann's Merlot Mclaren Vale, SA \$27.50



Red Wine - Varietals

Wolf Blass Eaglehawk Shiraz Merlot Cabernet \$23.00
Taylors Promised Land Shiraz Cabernet \$25.00
Penfolds Koonunga Hill Shiraz Cabernet \$25.00
Peter Lehmann Clancy's Shiraz, Cabernet Sauvignon and Merlot \$25.00
Jamiesons Run Coonawarra Cabernet Shiraz Merlot \$27.00
Annie's Lane Cabernet Merlot \$28.00
Wynns Coonawarra Cabernet Shiraz Merlot \$29.00

Red Wine by the Glass --- 1/4 Bottle (187.50ml)

McGuigan Black Label Shiraz \$5.30
Wolf Blass Eaglehawk shiraz Merlot cabernet \$6.00
King River Estate Merlot King Valley, VIC \$6.30

BEVERAGES

BEERS

Hanh Premium Light, Cascade Light \$4.80
Victoria Bitter, Carlton Draught, Carlton Cold, Tooheys New \$5.10
Tooheys Extra Dry \$5.30
Pure Blonde Premium Lager \$5.50
Heineken, Crown Lager, James Boag, Cascade Premium, Hahn Prem \$6.20
Corona \$6.70

CHILLED DRINKS

Coke, Diet Coke, Lemonade, Lemon Squash, Soda Water, Ginger Ale, Fanta, Tonic Water \$3.20
Orange Juice, Apple Juice, Cranberry Juice, Lemon Lime Bitter \$3.50
Sparkling Mineral Water (500ml) \$4.50
MILK SHAKES - Chocolate, Caramel, Vanilla, Strawberry \$5.00
BACARDI BREEZER - Orange/Watermelon/Lime \$6.60
STOLICHNAYA LEMON RUSKI \$6.60

SPIRITS & LIQUEURS

Bacardi, Rum, Gin, Brandy, Malibu, Ouzo, Vodka, Tia Maria, Kahlua, Baileys,
Johnnie Walker Red, Jim Beam Bourbon, Sambucca White, Midori,
Southern Comfort, Campari \$5.70
Jack Daniel's, Galliano, Cointreau, Sambucca Black, Frangelico \$5.90 Drambuie,
Grand Marnier, Johnnie Walker Black, Chivas Regal \$7.00



COGNAC

Remy Martin \$9.90 / Courvosier VSOP \$9.90 / Hennessy \$10.90

PORTS

Samuel Port \$2.90

Penfold Club Port \$3.90

Hanwood 10 Years Old Port \$5.50

Yalumba Galways Pipe \$6.50

Penfolds Granddfather \$10.90

COCKTAILS

Brandy Alexander (Brandy, Brown Creme De Cacao, Cream) \$10.50

Bloody Mary (Vodka, Tomato Juice, Lemon Juice, Tobasco Sauce, Worcestershire Sauce) \$10.50

Cosmopolitan (Vodka, Cointreau, Lime Juice, Cranberry Juice) \$10.50

B52 (Kahlua, Bailey's Irish Cream, Grand Marnier) \$10.50

Harbour Breeze (Cointreau, Vodka, Blue Curacao, Lime Cordial) \$12.50

LIQUER COFFEE \$8.00

Roman (Galliano) / Irish (Irish Whisky) / Jamaican (Tia Maria) / Mexican (Kahlua)

COFFEE

Long Black, Short Black, Macchiato, Flat White, Cafe Latte, Cappuccino \$3.50

Vienna, Mocha, Hot Chocolate with Marshmallow \$4.00

Tea - English Breakfast, Earl Grey, Jasmine, Green, Chamomile, Peppermint



PARTY MENU "A"

Available For Group Over 10 (One Group One Menu Only)

Entree

- *Saddle of Smoked Salmon with Onion, Caper, Melba Toast and Horseradish cream
- *Salad of Turkey Breast with Vanilla Poached Pear, Rocket, Pistachio and Chilli Plum Sauce

Garden Salad

Main Course

- *Grilled Barramundi Fillet with Spinach, Potato Mash and Bearnaise Sauce
- *Corn Fed Chicken Breast Fillet with Spinach Risotto, Stir-Fried Ginger, Tomato And Soy

Dessert

- *Warm Sticky date Pudding with Butterscotch Sauce
- *Pavlova with Seasonal Fruits and Passionfruit Sauce - \$1.00 for one scoop ice-cream

Monday to Friday:33.00 per Person

PARTY MENU "B"

Garlic Bread / Herb Bread

Entree

- *Soup of the day
- *Prawn Cutlets in Almond Crumbed, Deepfried with Rocket, Pear and Sweet Mango Chutney
- *Saddle of Smoked Salmon with Onion, Caper, Melba Toast and Horseradish Cream
- *Turkey Breast & Prawn Salad with Vanilla Poached Pear, Rocket, Pistachio and Chilli Plum

Garden Salad

Main Course

- *ATL Salmon Fillet Seared, With Kumera Mash, Beurre Blanc and Fine Herb
- *Barramundi Fillet Grilled with Prawns, Spinach, Potato Mash and Bearnaise Sauce
- *Corn Fed Chicken Breast Fillet with Prawns, Spinach Risotto, Stir-Fried Ginger, Tomato & Soy
- *Veal Escalopes, Potato Mash, Bok Choy and Forestire Mushroom

Dessert

- *Warm Sticky Date Pudding with Butterscotch Sauce
- *Pavlova with Seasonal Fruits and Passionfruit Sauce
- *Banana Tart with Caramel Syrup, Macadamia Ice Cream
- *Dessert of the Day
- \$1.00 for one scoop ice cream

Sunday to Friday: \$37.00 Per Person

Saturday: \$42.00 Per Person

(Not Available Public Holiday)

#BYO Bottled Wine Only, BYO Charge \$2.50 Per Person

#BYO Cake, Cakeage Charge \$1.30 Per Person

34-36 President Avenue Caringbah NSW 2229 Tel: 02 9524 5783



CHEF'S SPECIAL

Entree

*Prawn , Scallops and Crab Meat with Fresh asparagus
Creamed cheese Sauce shallot and Pernod \$ 16.90
(\$1.00 extra charge with set menu)

*Haloumi Cheese panfried Stacked with Chargrilled Vegetable,
Fresh Asparagus, Tomato & Basil Oil Dressing \$15.90

Main Course

*Grain fed Scotch fillet on Mashed Potato, Bok choy & Dianne sauce \$27.90
(\$2.00 extra charge with set menu)

*Slow Braised Lamb shank with a Cassoulet Of Vegetable,
Gnocchi and Thyme \$25.90

*Duck Breast Fillet panfried, Spinach, Dauphinoise Potato,
Green Peppercorn and Duck Jus \$29.90
(\$3.50 extra charge with set menu)

*Crispy Skin Snapper fillet with Kumera Mash, Spinach,
Herb Beurre Noisette and Pinenut \$29.90
(\$3.00 extra charge with set menu)

*Tendoori Spiced Kingfish Fillet, with Saffron Papaya
Salsa, Cauliflower Mash and Crisp Onion \$29.90

BBQ Whole Snapper with Chilli, Garlic, Ginger, Shallot and Soy \$29.90

Half Lobster Mornay \$37.90

Half Sydney Local Green Lobster Grilled, with Spinach
Fettucine, Honey, Chilli and Chives Butter \$37.90

#Marked with * Included in the set menu
(Set Menu is not Available on Saturday and Public Holiday)



SEAFOOD PLATTER

HOT & COLD SEAFOOD PLATTER FOR TWO

Hot Platter

Half Lobster mornay, BBQ Jumbo Prawns, Scallops and Mussels, Deepfried fish, Almond Prawns, Pepper-Salt Calamari and Chips

Cold Platter

Moreton Bay Bug, Harbour Prawns, Smoked Salmon, oyster Natural and Seasonal Fruits

ONLY : \$115.00