



Shoreline Restaurant

& Function Centre

Starters

Garlic & Fresh Herb Bread **\$5.00**

Grain Mustard & Parmesan Bread **\$5.00**

Warm crispy cheese damper with chive butter to spread
\$6.50

*Hot Floured Damper with Garlic & Rosemary
Infused Olive Oil & Balsamic Vinegar* **\$6.50**

*Toasted Ciabatta Bread, Topped w/ Feta Cheese,
Sundried Tomato & Fresh Basil Salsa* **\$7.50**

Entree

<i>Fresh local Oysters</i>	<i>1/2 doz</i>	<i>1 doz</i>
<i>Natural</i> Fresh Plump Oysters served with lemon.	\$13.00	\$23.00
<i>Oysters Kilpatrick</i> Topped with Crisp Bacon & Spliced Worcestershire sauce.	\$14.00	\$24.00
<i>Oysters Mornay</i> Creamy Mornay Sauce topped with grilled parmesan cheese.	\$14.00	\$24.00
<i>Oysters Cajun Crumbed</i> Freshly crumbed in crisp coating.	\$14.00	\$24.00
<i>Oysters Bloody Mary</i> Drizzled with a Bloodymary Mix...tomato juice, vodka, cracked pepper and tobasco sauce.	\$15.00	\$25.00
<i>Soup of the Day</i> served with Crusty Bread.		\$10.50
<i>Lamb Samosas</i> Spiced Lamb wrapped in filo pastry, oven baked & served with Minted Greek Yogurt		\$13.00
<i>Creamy Seafood Crepes</i> Prawn, fish, squid, mussels and scallops tossed in a velvet cream sauce.		\$13.00
<i>Prawns</i> Tossed in a delicious garlic cream sauce with seasoned turmeric rice and fresh lemon.		\$14.00
<i>Chicken Basil & Pinenut Cream Pie</i> Served in a ramekin with a crispy pastry top.		\$13.00
<i>Tender Salt & Pepper Squid</i> Served on wild roquette with caramelized balsamic and crispy rice noodles.		\$13.00
<i>Sweet Potato, Fetta & Caramelized Onion Tart</i> Served with Baby Spinach Salad.		\$12.00

Mains

All Served With A Side Of Seasonal Vegetables OR Crisp Garden Salad.

Steaks –

All Char Grilled On Buttered Mash With Your Choice Of Sauce:

400g Rib Eye on the Bone **\$26.50**

350g Scotch Fillet **\$26.50**

400g T-Bone **\$26.50**

With Choice of Sauces:

- Mushroom with Wilted Baby Spinach, Red Wine
- peppercorn & Onion, Green
- Mustard & Garlic Creamy Grain

Or Prawns tossed in a delicious Garlic & White Wine Creamy Sauce **\$5.50**

Grilled Barramundi Fillet,

Topped w/ Sliced Avocado , Butterflied Prawns &
Fresh King Prawns Served On Crispy Sweet Potato Batons &
Drizzled with Fresh Dill Cream **\$27.00**

Chicken Breast Roulade,

Filled w/ Pistachio Nut & Baby Spinach Wrapped In Prosciutto
Served On Sweet Potato Mash with Fresh Basil Cream **\$26.50**

Lamb Rump

Sliced & Marinated In Fresh Rosemary ,Garlic & Olive Oil,
Pan Fried & Served On Creamy Mash with Lamb Jus **\$27.50**

Mains *Cont-*

Veal Cordon Bleu,

Veal scallops wrapped over mature cheese and leg ham, pan fried and served with honey and grain mustard cream with seasoned potatoes.

\$26.50

Mediterranean Chicken Linguini Pasta

with Kalamatta Olives, Mushrooms, Spanish Onions, Tomato, Baby Spinach & Fresh Herbs

\$25.00

Fresh King Prawns with Linguini Pasta

Tossed In Delicious Garlic & White Wine Cream with Lemon & Fresh Shallots

\$26.00

BBQ Pork Ribs

Marinated Over Night in Sticky BBQ & Bourbon, Slow Cooked Till Tender Served with Seasoned Cajun Diced Potato

\$27.00

Oven Baked Chicken Breast

Filled with King Prawns, Finished with A Reduced Champagne & Chive Cream, Served On Sweet Potato & Creamed Corn Puree

\$27.00

Mixed Seafood Plate

with Natural Oysters Fresh King Prawns In The Shell, Fresh Grilled Salmon, Salt & Pepper Squid, Seared Prawn & Scallop with Tangy Citrus Aioli, crispy beer battered chips Fresh Lemon & garden Salad

\$37.00

DESSERTS

All made fresh by our chef Kia Reynolds

\$10.00 each

Mars Bar Cheesecake

on a chocolate base with rich sticky caramel sauce served with vanilla ice cream.

Sweet Crepes

filled with vanilla ice cream drizzled with grandmarnier and orange syrup.

Frozen Honey Comb and White chocolate Parfait

with fresh strawberries.

Rich Chocolate Mud Pudding

served warm with chocolate ganache, sweetened raspberry syrup & vanilla ice cream.

Tea/Coffee:

Tea (Traditional, English, Breakfast, Earl Grey) \$3.00

***Herbal Tea (Green, Chamomile, Orange, Peppermint,
Raspberry and strawberry) \$3.00***

Espresso/Macchiato \$3.50

Flat White/Cappuccino/Long Black \$4.00

Hot Chocolate/Latte/Mocha/Mug-a-Ccino \$4.50

Liqueur Coffee:

Irish Whiskey, Tia Maria, Kahlua \$8.50

Flavoured Coffee/Latte, caramel, chai tea, vanilla \$6.00

Please Note: no split bills, ask the waitress for assistance.