



LAVARACKS

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STARTERS

	M	N/M
Fresh baked bread served w/ <i>...olive oil & balsamic vinegar</i>	5.50	6.50
<i>...marinated olives</i>	7.95	8.95
Garlic bread	4.90	5.90
Grilled Italian Ciabatta & trio of dips <i>...roasted pumpkin, olive tapenade & beetroot & feta</i>	6.90	7.90
Freshly baked dinner roll & butter	1.80	2.80

ENTREES

	M	N/M
Soup of the day & hot bread roll	6.90	7.90
Prawn doughnut <i>...w/ kaffir lime sauce</i>	13.90	14.90
Crispy calamari salad <i>...a light salad w/ honey & pomegranate dressing</i>	<i>Entrée</i> 12.90	13.90
Smooth duck liver parfait <i>...cornichon, rye toast & Cumberland sauce</i>	<i>Main</i> 18.90	20.90
Shredded pork belly <i>...peach chutney, sourdough bread & cornichons</i>	13.90	14.90
Seared prawns <i>...saffron pasta & rocket sauce</i>	13.50	14.50
Sea scallops <i>...lemongrass & fennel sauce</i>	<i>Entrée</i> 15.90	16.90
Deep fried camembert <i>...cranberry & orange glaze</i>	<i>Main</i> 24.90	26.90
Braised beef brisket <i>...spiced carrots, bacon & cabbage mash</i>	13.90	14.90
Oysters <i>...natural, served with lemon & cocktail sauce</i>	12.80	13.80
<i>...tempura, lime & chili dressing</i>	13.50	14.50
<i>...kilpatrick, traditional style</i>	½ doz 15.90	16.90
	1 doz 23.90	24.90
	½ doz 16.90	17.90
	1 doz 24.90	25.90
	½ doz 16.90	17.90
	1 doz 24.90	25.90
<i>...wakame, served cold</i>	½ doz 16.90	17.90
	1 doz 24.90	25.90

LAVARACKS

PASTAS, STIR-FRIES & SALADS

Pastas are available Gluten Free upon request.

	M	N/M
Seafood pasta <i>...medley of seafood in a garlic & saffron cream sauce</i>	23.50	25.50
Giesen Estate Sauvignon Blanc		
Chicken pasta <i>...eggplant puttanesca sauce & parmesan cheese</i>	18.90	20.90
Robert Oatley Chardonnay		
Chicken and cashew nut stir-fry <i>...served w/ steamed rice</i>	18.90	20.90
Brokenwood Cricket Pitch Semillon Sauvignon Blanc		
Chili prawn stir-fry <i>...served w/ steamed rice (available mild or hot)</i>	19.90	21.90
Brown Brothers Crouchen & Riesling		
Beef salad <i>...char-grilled steak w/ a beetroot, fennel & rocket salad</i>	18.90	20.90
Wild Oats Cabernet Merlot		
Duck & lychee salad <i>...a light salad w/ asian dressing</i>	19.90	21.90
Forrest Hill Sauvignon Blanc		
Caesar salad <i>...creamy dressing, bacon, croutons, poached egg & parmesan cheese</i>	13.90	15.90
<i>...add dukka spice coated chicken tenders</i>	5.90	7.90
Forrest Hill Sauvignon Blanc		
Tossed salad <i>...lettuce, tomato, red onion, capsicum & olives in a light vinaigrette</i>	6.90	8.90
Peter Lehmann Riesling		



FROM THE CHAR-GRILL

All served w/ your selection of chips & salad or today's vegetables

Table with 4 columns: Item, M, N/M, Price. Items include GF-MSA rib on the bone, MSA rump steak, MSA eye fillet, MSA aged rib fillet, MSA t-bone steak, Surf and turf, and Sauces.

Please allow 35/40 min cooking & resting time for well-done steaks

Yalumba Scribbler Cabernet Shiraz, Brokenwood Cricket Pitch Cabernet Merlot or Peter Lehmann Shiraz



PAN DISHES & HOUSE SPECIALS

Table with 4 columns: Item, M, N/M, Price. Items include Fish curry, Anise scented atlantic salmon, Honey mustard atlantic salmon, Fillet of barramundi (GF), Grilled barramundi, Fish & chips, Seafood risotto, Slow cooked anchovy studded lamb, Lamb loin & 'mushy peas', Lamb shank pie, and Slow cooked duck.



PAN DISHES & HOUSE SPECIALS

Table with 4 columns: Item, M, N/M, Price. Items include Twice cooked duck, Roasted chicken breast (GF), Twice cooked chicken (GF), Masterstock chicken, and Vegetarian selection.

CHILDREN'S MEALS

Table with 2 columns: Item, Price. Items include Grilled steak served w/ vegetables or chips, Grilled chicken breast served w/ vegetables or chips, Spaghetti bolognese, Grilled fish, tartare sauce & chips, and Ham & cheese omelette.

All children's meals include your choice of:

- Fresh fruit salad
Pavlova & ice cream
Ice cream & jelly

And choice of one orange juice, milkshake or soft drink

DESSERT MENU

M N/M

8.60 9.60

Chocolate ganache tart*...w/ honeycomb spiced chocolate ice cream*

8.60 9.60

Tropical fruit salad (GF)*...w/ banana & passionfruit sorbet*

8.60 9.60

Basil pannacotta (GF)*...w/ pineapple granite & plum sorbet*

8.60 9.60

Mango tart*...w/ passionfruit curd & passionfruit jelly*

8.60 9.60

Poached pear (GF)*...w/ meringue, chestnut cream & red wine ice cream*

8.60 9.60

Cinnamon custard*...w/ meringue, rhubarb puree & green apple sorbet*

8.60 9.60

Jasmine crème brule*... w/ spiced lychees* *Vasse Felix Cane Cutters Semilla Dessert Wine*

12.90 13.90

Cheese platter*...tasmanian double brie, tasmanian blue opal, mersey valley vintage, quince paste
& crackers* *Tawny Port*