

ENTRÉE TEMPTATIONS

CHEF'S SPECIAL SOUP (please ask wait staff)		\$ 10.00
Accompanied with Turkish bread		
Wine suggestions	Penny Ridge Chardonnay, 1999	\$ 26.00

FROM THE SEA

GRILLED SEA SCALLOPS	entrée	\$ 15.00
Tossed with crispy baby cos lettuce, fresh apple, roasted cashews accompanied by a our tasty curry vinaigrette	main	\$ 28.00
Wine suggestion	Penny Ridge Verdelho, 2001	\$ 26.00

SMOKED SALMON	entrée	\$ 15.00
Fresh smoked salmon served on a chilli potato cake accompanied by an avocado salad & anchovy-lemon dressing	main	\$ 28.00
Wine suggestion	Penny Ridge Sauvignon Blanc	\$ 28.00

COCONUT PRAWNS	entrée	\$ 18.00
Served over an avocado & rocket salad, topped with a sweet mango chilli sauce & chilli plum sauce	main	\$ 28.00
Wine suggestion	Penny Ridge Chardonnay, 1999	\$ 26.00

FROM THE LAND

GARLIC CREAM BRAINS	entrée	\$ 15.00
served in filo pastry cases with assorted wilted greens & crispy bacon	main	\$ 18.00
Wine suggestion	Penny Ridge Cab-Merlot, 2001	\$ 28.00

MARINATED LAMB	entrée	\$ 18.00
immersed in Thai spices & served on a lime & chilli salad, topped with crispy noodles	main	\$ 28.00
Wine suggestion	Penny Ridge Shiraz, 2001	\$ 26.00

BAKED DUCK SALAD	entrée	\$ 18.00
served over cos lettuce with roasted walnuts, accompanied by a mild blue cheese & Penny Ridge dressing	main	\$ 28.00
Wine suggestion	Penny Ridge Verdelho, 2001	\$ 26.00

.....all designer food takes time to prepare

LUNCH SENSATIONS

<p>BAKED GARLIC TURKISH BREAD (serves two) Accompanied with selection of Penny Ridge dips</p>	<p>\$ 10.00</p>
<p>SEASONED POTATO WEDGES Served with Sweet Chilli Sauce & Sour Cream</p>	<p>\$ 8.00</p>
<p>CAESAR SALAD with our famous Penny Ridge Dressing</p>	
<p>TRADITIONAL</p>	<p>\$ 14.00</p>
<p>CHICKEN</p>	<p>\$ 16.00</p>
<p>SMOKED SALMON</p>	<p>\$ 17.00</p>
<p>MARINATED GRILLED PRAWNS</p>	<p>entree \$ 18.00</p>
<p>A spiced avocado stack, fresh rocket with Turkish bread & seasonal fruit</p>	<p>main \$ 28.00</p>
<p>MACADAMIA BUGS, served on a fresh green salad with mango slices & chilli plum sauce</p>	<p>entrée \$ 18.00</p>
	<p>main \$ 28.00</p>
<p>PRAWN LINGUINE, pasta with our home made marinara sauce, accompanied by crusted bread</p>	<p>\$ 18.00</p>
<p>PESTO CHICKEN, sweet potato & corn pancake, served over a green salad with our own Swiss dressing</p>	<p>\$ 16.00</p>
<p>MARINATED LAMB, immersed in Thai spices and served on a lime & chilli salad, topped with crispy noodles</p>	<p>\$ 18.00</p>
<p><u>VEGETARIAN SELECTION</u></p>	
<p>VEGETABLE CURRY with Basmati Rice & a crispy fresh pappadum</p>	<p>\$ 18.00</p>
<p>EGGPLANT DELIGHT crumbed eggplant topped with semi-dried tomatoes & bocchinni cheese served over fresh rocket with delicious balsamic dressing</p>	<p>\$ 18.00</p>

MAIN INDULGENCE

- FISH OF THE DAY (please ask wait staff) \$ 28.00
Fresh fish cooked in a peanut & coconut coriander light batter served with a fruit chutney & seasoned potato wedges, complimented with a fresh tossed garden salad
Wine suggestions Penny Ridge Verdelho, 2001 \$ 26.00
- GRILLED LAMB \$ 28.00
Grilled lamb served with a delicious veggie stack & finished with harissa sauce
Wine suggestion Penny Ridge Verdelho, 2001 \$ 26.00
- EYE FILLET STEAK \$ 30.00
Prepared to you liking & served with potato rosti, baked baby beetroot accompanied by a caramelised onion jus'
Wine suggestion Penny Ridge Shiraz, 2001 \$ 26.00
- DOUBLE BAKED DUCK \$ 28.00
Served with sweet potato mash & julienne vegetables, complimented with an Asian style sauce
Wine suggestion Penny Ridge Verdelho, 2001 \$ 26.00
- PORK FILLET MEDALLIONS \$ 26.00
Stacked with grilled tomatoes & mushrooms, accompanied by a filo basket, filled with mash & curried berry caulis
Wine suggestion Penny Ridge Shiraz, 2001 \$ 26.00
- CHICKEN ROLANDEE' \$ 28.00
Filled with pistachio nut & raspberry, served with garlic beans & accompanied with a mustard sauce
Wine suggestion Penny Ridge Sauvignon Blanc \$ 28.00
- SAUTEED VEAL \$ 28.00
Served in layers of fried potato & wilted spinach, finished with a caramelised carrot & caraway sauce
Wine suggestion Penny Ridge Shiraz, 2001 \$ 26.00

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FASHION PLATES OF DESSERT

All served with Penny Ridge Designer Ice Cream

\$ 10.00 ea

COCTAIL OF THE WEEK— DREAMS ICE CREAM IS MADE OF !

(please ask wait staff for this weeks surprise)

You wont guess what we've come up with !

MACADAMIA, MANGO & CHOCOLATE TART

Served in a shortbread style pastry & served with MANGO Ice cream.

TRADITIONAL MUD CAKE

Served with anglaise, & Strawberry-Cointreau Ice Cream & fresh strawberries

ORANGE GRAND MARINER CAKE

Complimented with Peach Liqueur Ice Cream

APPLE, PEACAN & PINE NUT TORTE

Served with Strawberry-Cointreau Ice Cream

ROCKY ROAD CHEESECAKE

Served with a vanilla biscuit base, accompanied by berry caulis & Pinna Colada Ice Cream

WARM FIGGY PUDDING

Served with Pistachio Nut Ice Cream

HOME MADE SCONES (2 scones)

\$ 5.50

Served warm with Jam & Fresh Cream

CHEF'S SELECTION: CHEESE PLATTER (serves two)

\$ 20.00

A selection of cold meats, roasted & marinated vegetables, a variety of chesses & fruits

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