

senses

Restaurant Menu

MICRO BITES \$3.50

Mixed Marinated Olives
Marinated Charred Octopus
Scallops Ceviche
Herbed Goat Cheese
in charred peppers
Parma Ham & Melon Bite
Crumbed Calamari Rings
& *lemon aioli*

MAIN MEALS

Grilled Lamb Rump \$35
(creamy mash, buttered broccoli & mint sauce)

Creole Spiced Half Roasted Chicken \$25

Pork Cutlet 300 gm \$30
(caramelised apple relish & jus)

Kangaroo & Octopus

Surf & Turf \$36

(lemon myrtle spiced kangaroo loin, slow cooked octopus & chimichurri sauce)

All main meals above will be served with creamy mash potatoes, buttered broccoli & baby carrot

Rigatoni Bolognese \$24
(mince beef, tomatoes, feta, olives & basil)

Seafood Spaghetti \$28.50
(creamy sauce, capers & basil)

Twice Cooked Bourbon Pork Ribs

(onion rings, apple fennel cabbage slaw)

Half Rack \$25 – Full Rack \$46

ENTREES

Coffin Bay Oysters 6-\$25 12-\$46

- *AU Natural* \$4.50 each

- *Kilpatrick* \$4.50 each

Roasted Pork Belly \$20

(seared scallops, parsnip puree, apple & fennel slaw)

Grilled Butterfly Prawns \$25

(chilli, coriander & lemon)

Soup of the Day \$12

(charred sour dough bread)

Roasted Vegetables Stack \$15

(caramelised onion tian, crumbled feta, balsamic & basil)

Mexican Spiced Chicken Salad \$18

(sweet potato, toasted corn, guacamole & baby leaves)

Rocket & Pear Salad \$15

(blue cheese, walnut & maple dressing)

DELUXE ROSSINI BURGER

Burger \$75 **Slider** \$25

pan seared foie gras, great southern Eye Fillet, black shave truffle, balsamic onion, brioche bun

GRILL – BURGERS

Angus Beef Burger \$24

(cheese, bacon rasher, beetroot, fried egg, tomato & onion jam)

Surf & Turf – Wagyu Burger \$29.50

(premium Wagyu beef, truffle mayo, Dijon mustard, bacon, grilled king prawn & cheese)

Shepherd's Delight \$26

(lamb pattie, Dijon mustard, grilled peppers, avocado & cheese)

Mediterranean Veggie Delight \$18

(zucchini, charred pepper, haloumi, sesame seeds, chilli egg mayo & rocket leave)

FROM THE GRILL

Great Southern Pinnacle Beef MBS +2

Rib Eye on the bone 450 gm \$48
T-Bone Steak 450 gm \$41
Sirloin Fillet 250 gm \$30
Scotch Fillet 250 gm \$34
Rump Steak 250 gm \$28
Eye Fillet 180 gm \$37.50

*All steaks are served with grilled tomato and beer battered chips
with a choice of the following sauces:*

Red Wine Jus, Green Peppercorn, Mushroom

Create Your Own Surf & Turf

King Prawns \$8
Scallops \$8
½ Lobster \$12

FROM THE OCEAN

Roasted Cod Fillet \$32

*(creamy mashed potatoes &
chive butter sauce)*

Indian Spiced Salmon \$30

*(spiced green pea puree, grilled watermelon,
cucumber & coriander)*

Fish of the Day \$28

*(please ask one of our friendly waiters
for today's creation)*

SIDES

Full \$8.50 Micro \$3.50

Onion Rings
Beer Battered Chips
Creamy Mash Potato with Gravy
Slaw of Fennel, Apple & Cabbage
Grilled Pineapple
Sautee Garlic Mushroom
Grilled Zucchini, Green Beans & Tomato
House Salad
(lettuce, cucumber, tomato & avocado)

DESSERTS Full \$11 - Micro \$6

Sticky Date Pudding

(caramel sauce & vanilla ice cream)

Chocolate Walnut Brownie

(chocolate sauce & vanilla ice cream)

Citrus Tart

*(Berry macerated, meringue,
crumbled Oreo & berry sorbet)*

Homemade Apple & Pear Crumble

(vanilla ice cream)

Seasonal Fresh Fruit Plate

Tea & Coffee \$4

Green Tea Cappuccino
English Breakfast Flat White
Earl Grey Long Black
 Latte

AFTER DINNER REMEDY

Affogato \$6

(vanilla ice cream & coffee)

Add on for \$6

- Pedro Ximénez (sherry)

- Baileys

- Kahlua

Shooters \$9

Galliano - Black

- White

- Vanilla

- Amaretto

Tequila - Don Julio

- Julio Blanco

- Reposado

Sherry & Ports \$9

Mc Williams 10 years old
Sacred Hill Reserved Tawny