



Welcome!

Lunch Hours:

11am - 2pm

Tuesday til Saturday

The lotus flower appeared in legends originating from ancient Egypt. The lotus flower, the only plant to fruit and flower simultaneously, emerges from the depths of the muddy swamp. Growing from the mud at the bottom of ponds and streams, the exquisite lotus flower rises above the water and is usually white, purple or pink with 15 or more oval spreading petals, and a peculiar, flat seedcase at its centre.

Specials

Honey and Rosemary Lamb Shank (Gluten Free) \$15.-

Slow cooked Lamb Shank, with Red Wine Gravy

Served with Salad & Chips

Barbeque Braised Pork Belly (Gluten Free) \$15.-

Our very popular Pork Belly, braised for 5 hours in Chef's Smoky Barbeque Sauce

Served with Salad & Chips

Black Angus Rump 300 gram (Gluten Free) \$15.-

With Salad & Chips, cooked to your liking, with a choice of one sauce:

Mushroom / Pepper / Red Wine / Creamy Garlic or Spicy Chilli Jam **(All Gluten Free)**

Steak Extra's:

Reef & Beef (Gluten Free) Prawns, Scallops & Calamari in Creamy Garlic Sauce **\$8.50**

Classic (Gluten Free) Caramelized Onion, Bacon Strips & Mushroom Gravy **\$6.50**

Extra / Double Sauce **\$3.50 ea**

Desserts

Baked Chocolate Cob Loaf (for 2 people to share) \$19.50

With marshmallows & Seasonal Fruit

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- **Sticky Date Pudding** with Butterscotch Sauce & Ice Cream
- **Strawberry, Kiwi Fruit & Malibu Cream Pavlova (Gluten Free)**
- **Hot Apple & Rhubarb Pie** with Vanilla Ice Cream
- **Traditional Baileys Crème Brûlée (Gluten Free)**
- **Coconut, Lime & Passion Fruit Panna Cotta (Dairy & Gluten Free)**

<i>All Sweets</i>	\$12.50
<i>Sharing Plate (choose 3)</i>	\$29.50
<i>Heavens Plate (all of the above)</i>	\$59.50
<i>(All desserts except Chocolate Cob Loaf)</i>	

Breads & Entrées

GARLIC BREAD		\$7.50
4 Slices of Toasted Bread with Garlic Butter		
PARMESAN CRUSTED GARLIC BREAD		\$9.50
4 Slices of Toasted Bread with Parmesan Cheese & Garlic Butter		
TURKISH BREAD WITH DIPS		\$7.50
Grilled slices of Turkish Bread served with Chef's trio of assorted Dips		
TURKISH BREAD WITH DUKKAH		(Dairy Free) \$7.50
Dukkah (Egyptian Nuts & Spices) served with Extra Virgin Olive Oil & Balsamic Vinegar Reduction		
CLASSIC TOMATO BRUSCHETTA (3 Pieces)		\$9.50
Spanish Onion & Basil, Parmesan Cheese and Balsamic Vinegar		
EYE FILLET CARPACCIO		(Gluten Free) \$15.50
Finely sliced Raw Beef, Served with Italian Basil Pesto & Parmesan Cheese		
CRISPY FRIED CAMEMBERT		\$14.50
In House crumbed wedges of Camembert Cheese, served with Apricot & Chilli Sauce		
GOATS CHEESE AND WALNUT TART		\$14.50
Creamy South Australian Goat's Cheese and Walnuts served in Pastry with Balsamic Onion Marmalade		
MORETON BAY BUGS (Thenus Crayfish)	(Gluten Free) 2 Bugs - Entree	\$34.50
Grilled in fresh Dill Butter, Served with Aioli	4 Bugs - Main	\$49.50
COCONUT CRUSTED PRAWNS	(Gluten Free) Entrée (6)	\$17.50
Fried Prawns coated in Shredded Coconut, with Mango Chutney	Main (12)	\$29.50
LIME & BLACK PEPPER CALAMARI	(Gluten & Dairy Free) Entree	\$14.50
Tender Calamari, Served with Aioli & a Nut Sprinkle	Main	\$24.50

Oysters & Scallops

NATURAL (Gluten Free)

Coffin Bay Oysters	½ Dozen	\$21.50	1 Dozen	\$36.50
Hervey Bay Scallops	½ Dozen	\$21.50	1 Dozen	\$36.50

Our Natural Scallops are Grilled with Butter & Fresh Lemon

or with a **TOPPER (All are Gluten & Dairy free except Mediterranean)**

(Toppers only come in lots of 6, please do not mix)

Coffin Bay Oysters	½ Dozen	\$23.50	1 Dozen	\$39.50
Hervey Bay Scallops	½ Dozen	\$23.50	1 Dozen	\$39.50

- **KILPATRICK** Bacon Strips in classic Kilpatrick sauce (GRILLED)
- **MEDITERRANEAN** Basil Pesto with Parmesan Cheese (GRILLED)
- **LOTUS** Smoked Capsicum Puree and Spicy Chilli Jam
- **ASIAN** Thai Basil, Coriander & Sweet Soy
- **BLOODY MARY SHOTS** Vodka, Tomato juice & Tabasco served in a shot glass

Salads

SMOKED CHICKEN SALAD (Gluten & Dairy Free) \$18.50

In House smoked Chicken Breast slices served with Avocado, Roasted Butternut pumpkin and Macadamia Nuts. With Honey Mustard dressing

CALAMARI & TIGER PRAWN PESTO SALAD (Gluten free) \$17.50

Tender Calamari pieces and Tiger prawns fried in Basil Pesto, sprinkled with Crushed Macadamia Nuts

THAI CHICKEN SALAD (Gluten & Dairy free) \$16.50

Marinated Breast of Chicken, seared in mild Thai Dressing with Smoked Capsicum and Sesame

Main Courses

AUSTRALIAN SEAFOOD MEDLEY (Gluten Free) \$34.50

Combination of Scallops, Prawns, Calamari & Fillet of Fish, cooked in a Creamy Garlic sauce. Served with Roasted Chat Potatoes and Salad.

TASMANIAN TASSAL SALMON (Gluten Free) \$26.50

Medium Rare Salmon served with Salsa Verde, with Chat potatoes and Green Salad

TENDER DUCK, MUSHROOM & PUMPKIN RISOTTO (Gluten Free) \$25.50

In House Braised Duck with Mushrooms, Macadamia Nuts & Roasted Pumpkin. Finished with Parmesan Cheese

CREAMY GARLIC SEAFOOD RISOTTO (Gluten Free) \$27.50

Pan seared Prawns, Hervey Bay Scallops & Tender Calamari in a Creamy Garlic Risotto with Spinach, Tomato, Basil & Spanish Onion. Topped with Parmesan Cheese

HERVEY BAY SCALLOP & SPANNER CRAB RISOTTO (Gluten Free) \$26.50

Our finest local Scallops paired with Tender Spanner Crab meat, cooked in a Dill Risotto With Baby Spinach and topped with Parmesan Cheese

NEAPOLITAN SEAFOOD PASTA \$25.50

Prawns, Scallops & Calamari tossed with Traditional Neapolitan Sauce & Fettuccini, with Baby Spinach & Kalamata Olives. Finished with Parmesan Cheese

DUCK LEG CONFIT

With Chat potatoes, Green Salad, Balsamic Vinegar (Gluten Free) \$34.50

CHICKEN SCHNITZEL \$15.-

Tender crumbed Chicken Breast, served with salad and chips and your choice of sauce: Wild Mushroom / Mountain Pepper / Red Wine Gravy / Creamy Garlic or Spicy Chilli Jam

SMOKED CHICKEN, BACON AND ROASTED CAPSICUM PASTA \$24.50

Creamy Garlic based Pasta with succulent pieces of in house Smoked Chicken. Bacon, Roasted Capsicum & Baby Spinach. Finished with Parmesan Cheese.

AVOCADO & CHICKEN PASTA**\$24.50**

Tender Chicken pieces with Seeded Mustard, Fresh Avocado & Baby Spinach

Finished with Parmesan Cheese

PESTO VEGETABLE PASTA**(Vegetarian) \$19.50**

Assorted Fresh Seasonal Vegetables, tossed in Basil Pesto Fettuccini, with Parmesan

GORGONZOLA BLUE CHEESE & SMOKED CHICKEN PASTA**\$26.50**

Fettuccini Pasta in Gorgonzola Blue Cheese sauce. With in House smoked Chicken pieces,

With Roasted Cashew Nuts, Baby Spinach & Parmesan Cheese

(Not Suitable for first dates or wedding proposals)

Prime Cuts of MSA Beef:

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| ▪ BLACK ANGUS RUMP | 250 gram | \$15.- |
| ▪ RIBFILLET | 250 gram | \$29.50 |

**HOW WOULD YOU LIKE THAT COOKED?**

Blue / Rare / Medium-Rare

Medium / Medium-Well / Well Done

CHOOSE YOUR SAUCE (All Gluten Free):

Wild Mushroom / Mountain Pepper / Red Wine Gravy

Creamy Garlic / Spicy Chilli Jam / Gorgonzola Blue Cheese

STEAK EXTRA's (All Gluten Free):**Reef & Beef:** Prawns, Scallops & Calamari in Creamy Garlic Sauce **\$8.50****Classic:** Caramelized Onion, Bacon Strips & Mushroom Gravy **\$6.50****Extra / Double Sauce: \$3.50 ea**