



The Restaurant for all Occasions

Dinner Menu

STARTERS

Breads and Dips \$10.00

A selection of breads served with home made pesto, olive tapenade, avocado oil and balsamic.

Garlic Bread \$7.00

As it should be, French bread filled with fresh garlic and butter, oven baked, served hot.

Prawn & Shrimp Cocktail \$17.50

Poached prawn and Shrimp served on mesclun layered with crisp wonton pastry, topped with a brandied cocktail sauce.

Seared Calamari \$15.00

Fresh calamari seared in olive oil seasoned with sea salt and kelp pepper, served with wasabi mayonnaise and fresh tomato lime salsa.

Grilled Mussels \$15.00

Mussels in the half shell drizzled with garlic oil, topped with fresh salsa and cheese, grilled, served with crusty bread.

Vegetable Spring Rolls \$14.00

Made here, filled with fresh seasonal vegetables and herbs, deep fried, and served with tomato and aioli sauce and a light soy sauce.

Chicken Kebabs \$16.50

Chicken breast skewered with capsicum and haloumu, seared, served on cous cous with roast capsicum jam and Satay sauce.



The Restaurant for all Occasions

MAIN MEALS

B.L.T \$19.00

Slabs of bacon, grilled, served on toasted foccacia, with mesclun, baked tomato, onion jam and aioli mayonnaise.

Fish and Chips \$26.00

Fresh fish in beer batter, or crumbed, deep fried, served with home made fries and tartare sauce.

Gerards Burger \$19.50

Grilled meat patties served on a toasted bun with mesclun, tomato, onion, cheese and fried egg, home made chips on the side.

Beef Lasagne \$23.50

Freshly made, topped with a fresh tomato coulis, shaved parmesan, green salad on the side.

Caesar Salad \$24.50

Cos lettuce tossed with crisp bacon, oven baked garlic croutons, bound in a Caesar dressing, topped with a poached egg.

Gerard's Salad \$25.00

Julienne of fresh vegetables mixed with salad greens, red onion, grilled capsicum, roasted pear, seared chicken breast, served on spring roll pastry, with black raspberry vinaigrette and aioli.

Spaghetti Carbonara \$21.00

Bacon, button mushrooms, onion and garlic seared in basil oil finished with a white wine and cream reduction, topped with shaved parmesan



The Restaurant for all Occasions

Blackened Fish \$29.50

Fresh fish dusted in Cajun spices, pan seared, served on steamed basmati rice, with a fresh tomato and lime salsa, green salad on the side.

New York Sirloin \$32.00

Thick cut prime Hereford sirloin grilled to order, served on home made fries, with fresh onion, grilled tomato topped with a red wine gravy.

Grilled Lamb Cutlets \$28.50

Lamb cutlets, pan seared and served on a bed of fresh vegetables, finished with minted gravy.

Meat and Three Veg \$31.50

Hereford prime scotch fillet, cooked to order, served on oven roasted vegetables, topped with red wine gravy.

Chicken Curry \$26.50

Chicken strips pan seared with garlic finished in a curry and coconut cream sauce, served with steamed rice, raita, chutney and poppadum.

Please check with the wait staff for the daily specials!



The Restaurant for all Occasions

Sides

| | |
|----------------|--------|
| Eggs | \$3.00 |
| Fried onion | \$3.00 |
| Mushrooms | \$3.00 |
| Grilled tomato | \$3.00 |
| Green salad | \$3.00 |

Sauces

| | |
|----------|--------|
| Garlic | \$3.00 |
| Pepper | \$3.00 |
| Mushroom | \$3.00 |



The Restaurant for all Occasions

DESSERTS

| | |
|---|--------|
| Bread and butter pudding | \$9.50 |
| Served hot with fresh custard and whipped cream | |
| Fresh Fruit Salad | \$9.50 |
| Served with ice cream or cream | |
| Apple Strudel | \$9.50 |
| Served with cream and ice cream | |
| Hot Chocolate Cake | \$9.50 |
| Served with ice cream and cream | |
| Ice Cream Sundae | \$9.50 |
| With wafers and sauces | |