

# *Clovelly Restaurant*

## **Starters**

Chefs selection of breads with a range of butters	\$ 9.00
Soup of the moment served with a warm crusty roll	\$ 9.00
Trio of house made dips with toasted Turkish bread	\$10.00

## **Oysters**

Natural	½ Dozen \$16.00	Dozen \$26.00
Kilpatrick	½ Dozen \$17.00	Dozen \$27.00

## **Vegetarian**

<b>Pumpkin, Fetta and Pine Nut Falafel Stack</b> served with roasted capsicum coulis and a coriander dipping yoghurt	Entrée \$16.50
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<b>Risotto Primavera</b> with tomato napoli and shaved parmesan	Entrée \$16.00
	Main \$27.50

<b>Indian Curry</b> served in an oven roasted red pepper sat upon couscous with a pappadum on the side.	\$27.50
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## Seafood

**Prosciutto wrapped Prawn Skewers** served with fragrant rice, accompanied by house made lemongrass and chilli jam

Entrée \$17.00  
Main \$29.00

**Thai Green Coconut Scallops** served with jasmine rice and paprika lemon

Entrée \$16.00  
Main \$28.00

**Poached Atlantic Salmon** in pink sparkling wine served aside lemon jelly and thyme infused rice with a lemon sauce drizzle

\$29.50

**Beer Battered Flake** served with a petite side salad, golden fries and house made tartare sauce

\$26.00

**Chilli Prawn Pasta** chefs' selection of pasta tossed with sun-dried tomato, bacon and creamy chilli sauce

Entrée \$17.00  
Main \$29.00

## Poultry

**Chicken Breast** wrapped in rosemary and prosciutto, sat upon steamed butter corn, asparagus and green beans topped with a Baileys and peppercorn sauce

\$28.50

**Chicken Risotto** with mushroom, bacon, black olives and sage with parmesan cheese shards

Entrée \$17.00  
Main \$29.50

**Duck Breast** with winter berries and a red wine reduction served with a potato galette and seasonal vegetables

\$29.50

## Beef/ Lamb/ Kangaroo

**Eye fillet** accompanied by a smashed potato rosti, sautéed spinach and topped with creamy sun-dried tomato sauce and beer battered onion rings \$36.00

**Scotch Fillet or T-bone** served upon roasted chat potatoes and seasonal steamed vegetables with your choice of: \$34.00

- creamy garlic prawn sauce
- caramelised onion and red wine reduction
- tomato ratatouille

**Seared Beef and Snow Pea Pasta** tossed through a creamy basil pesto sauce

Entrée	\$16.00
Main	\$27.50

**Chilli Lamb Fillet** with stir fry vegetables, served with fragrant lime rice \$28.00

**Seared Kangaroo fillet** sat upon roasted root vegetables, finished with a bush spiced honey \$29.00

## Sides

Petite Greek salad \$ 5.00

Spicy wedges \$ 5.00

A selection of fresh steamed vegetables. \$ 5.00

## Dessert

**Hot Wild Berry and Mascarpone Cheese Bruschetta**  
with strawberry syrup dressing \$12.00

**Rum and Raisin Ice Cream Ball** wedged between  
caramelised pineapple \$12.00

**Thick Hot Chocolate Fondue** with marshmallows and  
a selection of fresh and dried fruit  
For One \$12.00  
For Two \$18.00

**Spanish Donuts** served with a glass of steaming  
hot chocolate \$12.00

**All Australian Cheese Platter** with water crackers and  
a medley of fresh and dried fruit \$16.00

## Tea and Coffee

### Coffee

Café Latte, Cappuccino, Flat White, Long Black, Macchiato, Espresso (short black),  
Mochacino

### Tea

Irish Breakfast, Earl Grey, Lady Grey

### Herbal Tea

Green Tea, Green Tea & Jasmine, Lemon Scented, Lemon & Ginger,  
Ceylon Orange Pekoe All \$ 3.50

### Liqueur Coffee

Shot of espresso, 30 ml nip of liqueur of your choice topped with  
whipped cream \$ 9.50

### Afagato

Ice cream topped with a shot of espresso and a 30ml nip of liqueur of  
your choice \$ 9.50