

2011 Summer Menu

Entrée

- * **Eggplant Fritters (V) \$10.50**
Sliced Eggplant in a Light Batter Spiced
With Cumin & Turmeric Served
With A Fresh Tomato Salsa
- * **Saganaki Prawns (G) \$13.50**
Pan Fried Prawns and Char Grilled
Haloumi in Napolitana Sauce
Served with Jasmine Rice
- * **Char Grilled Squid \$12.50**
Squid Marinated in Olive Oil, Fresh Chilli
& Herbs Served With Sweet Chilli
And Lime Aioli
- * **Garlic Ciabatta Bread (V) \$6.50**
Crusty Ciabatta With Garlic Butter
- * **Tomato & Persian Fetta Bruchetta (V) \$9.00**
Fresh Sliced Tomato and Persian Fetta
On Toasted Ciabatta

Burgers & Salads

- * **Caesar salad (V) (CG) \$11.50**
Cos Lettuce, Bacon, Croutons, Shaved
Parmesan and the Gallery Caesar Dressing
- * **With Grilled Chicken Breast \$16.00**
- * **Thai Duck Salad (CV) \$16.00**
Duck with Fresh Thai Herbs, Tomato, Bean Sprouts,
Capsicum, Cucumber, Red Onion & Mix Lettuce
With a Fresh Thai Oyster, Soya, Sweet Chilli,
Ginger, Garlic and Herb Dressing
- * **Greek Salad with Chicken Souvlaki and
Pita Bread (CV) (CG) \$16.00**
A Traditional Style Greek Salad with Tender
Chicken Skewers and Warm Pita Bread

- * **Wagyu Beef Burger (CG) \$15.50**
200gr Wagyu Beef Pattie, Bacon with Fresh Tomato, Lettuce
And a Country Style Tomato Relish On a Turkish Style Bun
Served with Chips
- * **Scotch Fillet Steak Burger (CG) \$16.00**
120gr grain feed Beef with Caramelised Onion, Bacon, Fresh Tomato,
Lettuce and Smoked Capsicum Sauce on a Turkish Style Bun
Served with Chips
- * **Portuguese Chicken Burger (CG) \$15.50**
Marinated in Herbs and Spices Served Bacon, Fresh
Tomato, Lettuce and Portuguese Sauce on a Turkish
Style bun Served with Chips

Side Dishes

- * **Bowl of Chefs Veg of the Day \$6.50**
- * **Side Salad \$3.50**
- * **Bowl of Chips \$6.50**
- * **Bowl of Wedges \$9.00**

Mains

- * **Marinated Lamb Cutlets (G) \$22.00**
Lamb Cutlets Marinated in Garlic, Mint, Chive and Olive Oil
Served w/ Chips & Salad OR Potato & Vegetables
- * **Thai Pork \$21.50**
Thinly Sliced Pork Marinated in Hoi Sin, Oyster Sauce, Soya Sauce
Sweet Chilli Sauce, Fresh Chilli, Ginger, Garlic, Lemon Grass and
Coriander then Grilled and Served with Jasmine Rice and Thai Herb
Salad.
- * **Chicken Schnitzel \$18.50**
Served w/ Chips & Salad OR Potato & Vegetables
- * **Chicken Parmigiana \$21.00**
Chicken Schnitzel Topped With Napolitana Sauce,
Sliced Ham and Melted Cheese
Served w/ Chips & Salad OR Potato & Vegetables
- * **Stir Fry Chilli Beef (CV) \$17.50**

Wok Fried Marinated Chilli Beef with Asian Style Vegetables
Served With Jasmine Rice

- * **Korean Style Noodles (CV) \$17.00**
A Traditional Style Udon Noodle with a Spicy Korean Gochujang Chilli Paste with Sliced Chicken Breast and Asian Vegetables
- * **Salmon Fillet (G) \$22.00**
180gr Fillet Grilled and Topped with Deparis Butter
Served w/ Chips & Salad OR Potato & Vegetables
- * **Beer Battered Flat head fillet \$20.50**
Fresh Flathead Fillet Encased In a Beer Batter
Served w/ Chips & Salad or Potato & Vegetables
- * **Lemon Myrtle Spiced Barramundi (G) \$22.00**
Fillet of Barramundi Topped with Lemon Myrtle and
Grilled Served w/ Chips & Salad OR Potato & Vegetables
- * **Seafood Tasting Plate \$29.50**
180gr Salmon Fillet topped with Deparis Butter, Char Grilled
Marinated Squid, and Saganaki Prawns Served With Chips & Salad OR
Potato & Vegetables

Pasta & Risotto

- * **Spicy Prawn Mexicana Pasta (CV) \$19.50**
Pan Fried Prawns, Capsicum Mushrooms, Snow Peas, Shallots
And Herbs Tossed In a Spicy Mexican sauce.
- * **Wild Mushroom Risotto (V) (G) \$17.50**
Exotic Mushrooms Sautéed in Olive Oil Then Finished With
Napolitana and a Hint of Cream Then Folded Through Risotto
With Fresh Basil and Shallots.
- * **Chicken & Capsicum Napolitana Pasta (CV) \$18.50**
Smoked Capsicum Pureed Through a Rich Napolitana
Sauce With Chicken Breast, Capsicum, Snow Peas, Cherry
Tomatoes and Fresh Herbs

Steaks

- * **Rib Eye 400gr (G) \$34.50**
400gr of Grain Fed Beef
Served w/ Chips & Salad OR Potato & Vegetables

- * **Scotch 220gr (G) \$23.50**
220gr of Grain Fed Beef
Served w/ Chips & Salad OR Potato & Vegetables
- * **Rump 250gr (G) \$21.50**
250gr of Grain Fed Beef
Served w/ Chips & Salad OR Potato & Vegetables
- * **300gr Sirloin (G) \$26.50**
300gr of Grain Feed Beef Served w/ Chips & Salad OR
Potato & Vegetables

* All Steaks are served with chips & Salad OR Vegetables & Potato.
You're Choice of Gravy, Mushroom, Pepper, Dianne or Béarnaise Sauce.
Please allow at Least 30 Minutes for your Steak to be cooked to Your Liking.

Blue Sealed on the outside while steak is at room temperature

Rare Cooked for approximately two minutes on each side still very bloody

Medium Rare Maintains a medium red strip in centre with grey edges

Medium Predominately grey with pink centre

Medium Well Grey from edge to edge with slight pink centre

Well Done Very firm with little juice, Grey throughout

Explanations

G Gluten free

V Vegetarian

CG Can be Gluten free

CV Can be Vegetarian

Desserts

- * **Mango & Macadamia Cake (G) (V) \$8.00**
A deliciously Unique Moist Tropical Cake
Made With Almond Meal Served with Vanilla
Bean Ice Cream
- * **Citrus Tart \$8.00**
Traditional Shortbread Case With Classic Lemon
Curd Served With Vanilla Bean Ice Cream
- * **Toblerone Pyramid (V) (G) \$8.00**
Dark Chocolate and Honey Nougat Ice Cream

- * **Liquor Affogato (V) (G) \$8.00**
Rich Shot of Espresso Coffee and Frangelico
Poured Over Vanilla Bean Ice Cream and Served
With Biscotti.

Little Ones

All Children's Meals \$8.00 each or \$10.50
With Ice Cream and Topping for Dessert

- * **Chicken Nuggets**
Served With Chips

- * **Mini Chicken Schnitzel**
Served With Chips

- * **Battered Barramundi**
Served With Chips

- * **Cheese Burger**
Beef Pattie and Cheese on a Toasted
Hamburger Bun Served With Chips

- * **Mini Steak**
120gr Scotch Served With Chips

All Children's Meals Include a Complimentary Colouring in Pack.