

Monday—Thursday

3 course set menu 35p.p

(n/a public holidays)

Entrée:

Chefs soup of the day

Grilled haloumi with watermelon, mint, lime & black olives

Crisp fried calamari with fresh tartare

Caesar salad

Main:

Grilled supreme of chicken with Asian green, rice noodle, fragrant herbs & soy broth

Scotch fillet steak (250g) with mash, grilled peperonata & pesto

Grilled Atlantic salmon with preserved lime rice, Asian green & caramel soy

Battered fish, chips & salad

Upgrade to lobster mornay:

Half + 10 Whole + 20

All mains served as listed.

Vegetables & chips are side orders.

Dessert:

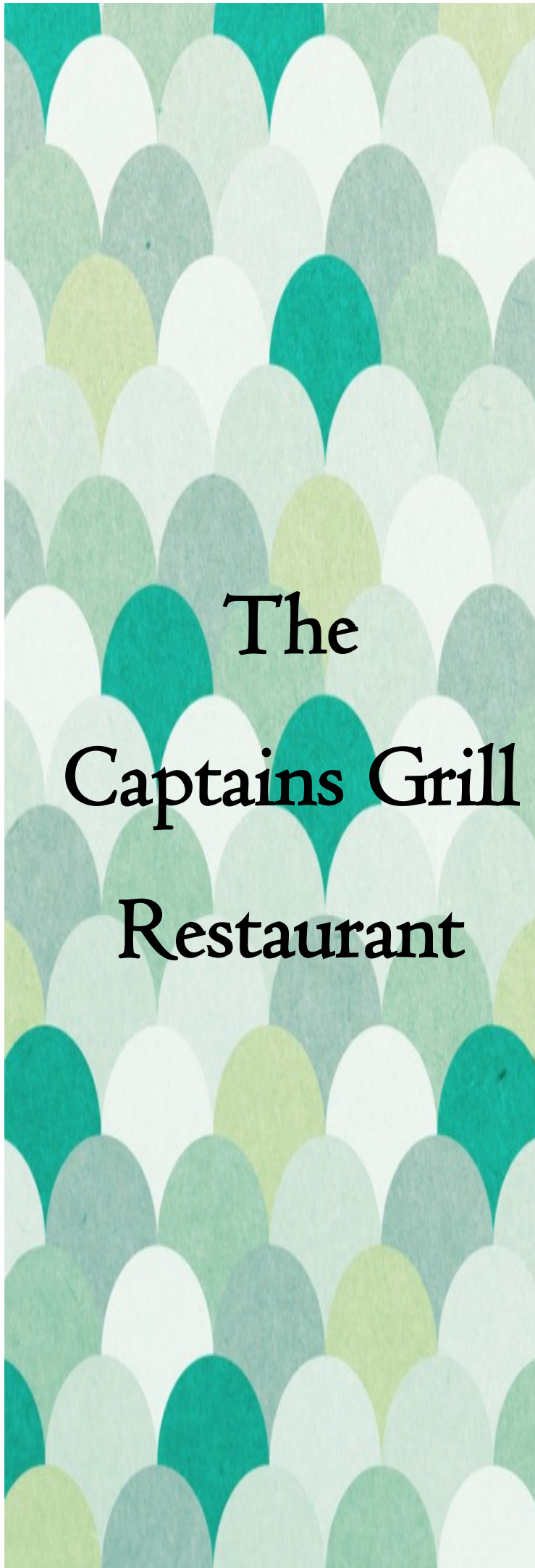
Fresh fruit salad with oat crumble crisp wafer & cream

Mango & passionfruit tartlet with meringue pieces

Almond baklava with yogurt & shiraz fruits

Cucina gelato bar selection

Note: We use shared equipment so there may be traces of peanut, tree nuts, egg, soy, sesame, wheat, fish, shellfish & milk in the dishes we serve. If you have an allergy please inform staff. GST included. Surcharge on all credit cards. NO SPLIT BILLS.



**The
Captains Grill
Restaurant**

Breads to Start:

Sourdough bruschetta with ricotta & tomato basil salsa 9

Toasted garlic bread 5

Toasted garlic & cheese bread 6

Oysters:

Natural (6) 16 (12) 26

Kilpatrick, Mornay, Medley

(6) 17.50 (12) 28.50

Entrée:

Chefs soup of the day 9

Spanish style prawn salad with chorizo, almonds & croutons 15

Grilled haloumi with watermelon, mint, lime & black olives 14

Crisp fried calamari with fresh tartare 14.50

Spencer gulf mussels with curry spices, coconut milk, potato & flatbread 14.50

Tartlet of beef fillet with mixed mushrooms & crème fraiche 14.50

Pulled lamb croquettes with tomato & lemon sugo 14.50

Caesar salad 14.50

Fetta Olive salad - tomato cucumber, fetta, mescalun, Spanish onions & olives 14.50

Side Orders:

Garden salad sm 4.50 lg 9

Mash Gratin sm 5 lg 9

Vegetable gratin sm 5 lg 9

Steamed Veg sm 4 lg 7

Hot chips sm 4.50 lg 8.50

Small serves 1-2 Large serves 2-4

Main:

Grilled supreme of chicken with Asian green, rice noodle, fragrant herbs & soy broth 26

Pork tenderloin steak with mash, Morello cherry & wine sauce 27

Scotch fillet steak with mash, grilled peperonata & pesto 27.50

Pasture fed eye fillet steak, mash, grilled corn, roast garlic & parmesan cream 35

Spencer gulf mussels with curry spices, coconut milk, potato & flatbread 26

Grilled Atlantic salmon with preserved lime rice Asian green & caramel soy 27

Grilled barramundi with mash, avocado cream & black eye pea salsa 27

All mains served as listed.

Vegetables & chips are side orders.

140g ground beef burger with brioche bun, tomato sauce, mayo, lettuce, tomato, beetroot, onions & chips 19 **double beef** +4

140g cheeseburger with sliced cheddar tomato sauce & chips 15 **double beef** +4

Crisp fried calamari with chips & salad 23

Pizza & salad (Ham & cheese - Margherita - Salami & olive) 19

Share Food:

Hot & cold seafood stand (2)

Prawns, oysters, smoked salmon, mussels, calamari, fish chips & salad \$75

With 1/2 lobster mornay \$105

With whole lobster mornay \$120

Upgrade to grilled barramundi or salmon + \$10

Three tier stand (choose 3 items)

Pizza - Mussels - Large Caesar - Prawn salad - Calamari & chips - Fish & chips 45