

Captains Grill Restaurant

Breads to start:

- Bruschetta with fresh 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

Side orders:

- Garden salad sm** 4.50 **lg** 9
Mash Gratin sm 5 **lg** 9 **Vegetable gratin sm** 5 **lg** 9
Steamed Vegetables sm 4 **lg** 7
Bowl of chips sm 4.50 **lg** 8.50
Small serves 1-2 Large serves 2-4
Fetta & olive salad 15

Friday—Sunday

3 course set Menu 42p.p.

Sunday after 5:30pm 39p.p.

Entrée:

Chefs soup of the day

Grilled haloumi with watermelon, mint, lime & black olives

Crisp fried calamari with fresh tartare

Spanish style prawn salad with chorizo, almonds & croutons

Main:

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

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

Pork tenderloin steak, mash, Morello cherry & red wine sauce

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

Battered fish with 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

Chocolate sponge with custard cream, raspberry coulis & coconut

Almond baklava with yogurt & shiraz fruits

Cucina gelato bar selection

Entrée:

Spanish style prawn salad with chorizo, almonds & croutons 16

Grilled haloumi with watermelon, mint, lime & black olives 15

Crisp fried calamari with fresh tartare 15.50

Spencer gulf mussels with curry spices, coconut milk & flatbread 15.50

Tartlet of beef fillet with mixed mushrooms & crème fraiche 15.50

Pulled lamb croquettes with tomato & lemon sugo 15.50

Caesar salad 15

Main:

Grilled supreme of chicken with Asian green, rice noodle, fragrant herbs & soy broth 27

Pork tenderloin steak with mash, Morello cherry & wine sauce 28

Scotch fillet steak with mash, grilled peperonata & pesto 28.50

Pasture fed eye fillet steak with mash, grilled corn, roast garlic & parmesan cream 36

Grilled barramundi on mash, avocado cream & black eye pea salsa 29

Grilled Atlantic salmon, preserved lime rice Asian green & caramel soy 29

Spencer gulf mussels with curry spices, coconut milk, potato & flatbread 28

*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 20 **Double beef** +4

140g cheeseburger with sliced cheddar, tomato sauce & chips 16 **Double beef** +4

Crisp fried calamari with chips & salad 24

Battered fish with chips & salad 22

Pizza & salad (Ham & cheese -Margherita - Salami & olive) 20

Share Food:

Hot & Cold seafood stand (for two)

Prawns, oysters, smoked salmon, mussels , calamari, fish chips & salad

With 1/2 lobster mornay \$110

With whole lobster mornay \$125

Upgrade to grilled barramundi or salmon + \$10

Three tier stand (choose 3 items from the following)

Pizza - Mussels - Large Caesar salad -Prawn salad - Calamari & chips - Fish & chips 48

All prices include GST . Surcharge on all credit cards. NO SPLIT BILLS

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Dessert:

Cucina Gelato Bar Selection 9

Fresh fruit salad with oat crumble, crisp wafer & cream 12 with vanilla gelato 14

Chocolate sponge with custard cream, raspberry coulis & coconut 14

Mango & passionfruit tartlet with crushed meringue 14

Almond baklava with yogurt & shiraz fruits 14

Warm banana waffle cooked to order with vanilla gelato, cream & fresh caramel 15

Caramel espresso gelato "affogato" - vanilla gelato, fresh caramel a single shot of coffee 11

Beverages:

Coffee 3.80

Tea 3.80

Chai latte 3.80

Hot chocolate 4.20

Iced coffee 5.50

Iced chocolate 5.50

Milkshake 5.50

Note: We use shared cooking equipment so there may be traces of peanut, tree nuts, egg, soy, sesame, wheat, fish, shellfish and milk in the dishes we serve. If you have an allergy please inform staff.