

"On the Turps" Bar & Restaurant

BAKERS SELECTION: OVEN BAKED SOURDOUGH COB LOAF

Dukkah & extra virgin olive oil	\$13.50
Garlic & herb	\$13.50
Garlic, herb & parmesan cheese	\$14.50

ENTREE

Soup of the day. Served with warm sourdough	\$17.00
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Pan Fried Calamari tossed in pesto sauce and served with fresh herbs	\$26.50
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Deep Fried Cauliflower served with chilli compote (V)	\$22.50
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Pork Belly with chilli glaze and a fresh herb salad (GF)	\$27.50
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Oven Baked Brie panko crumbed baby brie, tomato jam, green apple slaw and sourdough slices	\$25.50
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MAINS

Roasted Egg Plant, Miso with a Japanese cabbage & carrot salad, soy vinaigrette. Topped with hazelnuts & served with Basmati Rice (V)	\$32.50
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Cannelloni of goats cheese, wild mushrooms and baby spinach. Baked in a leek sauce and served with garden salad (V)	\$36.50
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Fish of the Day **\$39.00**

Lamb Shanks 12hr braised served with rosemary roasted potatoes, seasonal greens and minted jus (GF)	\$41.00
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Chicken "on the turps". Chicken fillet braised in red wine with tomatoes, onion, mushrooms & smoky bacon. Served with mashed potatoes steamed vegetables & parmesan chips	\$38.50
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Rib Fillet Steak pan grilled, with a medley of roasted vegetables, steamed seasonal greens, red wine jus and a herb and garlic butter (GF)	\$49.00
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Public holidays will incur a 15% surcharge

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PARTNERS TO YOUR MAINS

Chips with saffron aioli **\$12.00**

Seasonal steamed vegetables **\$14.00**

Garden salad **\$12.00**

Roast vegetable medley **\$15.00**

Basmati rice **\$12.00**

DESSERTS

Rum & Raisin ice cream topped with plump raisins marinated in Bundaberg rum and roasted hazelnuts **\$16.00**

Strawberry Sorbet served with vanilla bean ice-cream on a bed of strawberries (V) (GF) (DF) **\$16.00**

Eton Mess layers of fresh strawberries, meringue, strawberry coulis and cream (GF) **\$18.50**

Traditional Sticky Date Pudding with butterscotch cream and vanilla ice cream **\$19.00**

Flourless Chocolate Slice with chocolate ganache, cream and vanilla ice cream (GF) **\$19.50**

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