



## Lunch Menu

<b><i>Toasted Garlic Bread</i></b>	<b>\$5.50</b>				
<b><i>Tomato Bruschetta</i></b>	<b>\$6.50</b>				
<b><i>Soup of the Day</i></b> The chef's daily creation served with sliced bread	<b>\$11.50</b>				
<b><i>Oysters Natural</i></b> As they come from the Coffin Bay complemented with a red wine and eschalot vinaigrette	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%; text-align: right;"><b><i>Half Dozen</i></b></td> <td style="width: 50%; text-align: right;"><b><i>Dozen</i></b></td> </tr> <tr> <td style="text-align: right;"><b>\$15.50</b></td> <td style="text-align: right;"><b>\$29.50</b></td> </tr> </table>	<b><i>Half Dozen</i></b>	<b><i>Dozen</i></b>	<b>\$15.50</b>	<b>\$29.50</b>
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<b><i>Warm Goat's Cheese Salad</i></b> A melange of fresh rocket leaves, cherry tomatoes, caramelised pear, croutons and roasted sweet potato drizzled in mustard dressing topped with panfried goat's cheese	<b>\$17.50</b>				
<b><i>Honey Sesame Prawns</i></b> Prawn cutlets sautéed with honey and toasted sesame seeds poured over a fresh salad of mesculin, tomatoes, capsicum and cucumber batons	<b>\$18.50</b>				
<b><i>Coral Trout Sashimi</i></b> Thinly sliced coral trout fillets plated and chilled with a cellophane noodle salad and seasoned with a chilli Nam Jim dressing	<b>\$18.00</b>				
<b><i>Deli Baguette</i></b> A fresh French stick filled with garden salad and your choice of Salami/Tuna/Egg/Ham/Brie Cheese/Grilled Vegetables or the LOT Served with fries	<b>\$10.50</b>				
<b><u><i>Toasted Sour Dough Open Sandwich</i></u></b> Choice of the following served with shoestring fries					
<b>Grilled Chicken</b> ~ Layered with avocado guacamole, fresh lettuce leaves, sliced tomato, crispy bacon and brie cheese on toasted bread	<b>\$15.50</b>				
<b>Swiss Cheese &amp; Asparagus</b> ~ Grilled on thick bread slices and topped with fresh mesculin, olive tapenade and egg salad	<b>\$15.50</b>				
<b>Minute Steak Sanga</b> ~ Char grilled premium beef served over sour dough with oven roasted tomatoes, salad leaves, capsicum relish and blue cheese dressing	<b>\$17.50</b>				

<b><i>Déjà Vu Cos Salad</i></b>			<b>\$15.50</b>
Our version of the traditional Caesar Salad, complete with fresh cos lettuce, crispy fried bacon, shaved parmesan cheese and a poached egg tossed in a creamy garlic mayonnaise with crunchy bread chips.			
<b><i>Garlic Prawn Caesar</i></b>	<b>\$18.50</b>	<b>or</b>	<b><i>Chicken Caesar</i></b>
			<b>\$17.50</b>
<b><i>Barramundi Fish Fingers</i></b>			<b>\$18.00</b>
Salt water fillets crumbed with capers, parsley and parmesan, presented on a fresh Greek salad and accompanied by tartare sauce			
<b><i>Cajun Kangaroo Pasta</i></b>			<b>\$17.50</b>
Grilled and spiced kangaroo medallions plated with pasta ribbons tossed in a tomato & roasted vegetable sauce, finished with sour cream			
<b><i>Seafood Mixed Grill (For Two)</i></b>			<b>\$42.50</b>
A combination of grilled sand crab, mussels, scallops, baby calamari, reef fish fillet, prawns and Roma tomatoes, served with chilled Coffin Bay oysters, a garden salad, shoestring fries and dipping sauces			
 <b>For a Sweet Treat</b>			
<b><i>Praline &amp; Wattle Seed Roulade</i></b>			<b>\$12.50</b>
A semi-fredo of caramelised crushed nuts, native seeds and honeycomb, rolled with Pavlova sheets and drizzled in a liquorish syrup			
<b><i>French Crème Brulee</i></b>			<b>\$12.00</b>
Our Chefs speciality, creamy custard blended with his desired flavour, Flame grilled with a sugar crust and presented with fruit compote and ice-cream			
<b><i>Vanilla Bean Creamed Rice</i></b>			<b>\$11.00</b>
Arborio rice creamed with condensed milk and vanilla, served warm with toasted brioche, stewed rhubarb and cinnamon & apple ice-cream			
<b><i>Roquefort</i></b>			<b>\$12.50</b>
A wedge of Roquefort sheep's milk blue cheese presented with crisp almond bread, cranberry & sticky wine jelly and preserved white cherries			