

## ENTRÉES

### Premium Fresh Plate Sydney Rock Oysters

#### Natural (GF)

1/2 dozen \$20

1 dozen \$40

#### Kilpatrick (GF)

1/2 dozen \$20

1 dozen \$40

### Coconut Chilli King Prawns (GF) \$20

Sautéed coconut, chilli & lime king prawns served on top of fragrant jasmine rice

### Fruits De Mer Ravioli \$20

Chef's own prawn, crab, fish & lemon ravioli, folded through a seafood infused rosé sauce

### \$18 Beetroot & Goats Cheese Arancini (V)

House made arancini stuffed with roasted beetroot, goats cheese & sage infused arborio rice, served with a zesty chimichurri

### \$18 Panko Crumbed Prawns

Golden panko crumbed king prawns served with tartare & lemon

### \$17 Lemon Pepper Squid (GF)

Pineapple cut squid dusted in our own lemon pepper seasoning served with tartare & lemon

### \$18 BBQ Buffalo Wings (GF)

Served with house ranch dipping sauce

## BREADS

### Tomato Bruschetta (V) \$12

Toasted Turkish bread topped with fresh tomato & basil salsa, balsamic reduction & feta

### Crusoe's Bread Board \$14

Toasted Turkish bread with a trio of garlic oil & balsamic, roasted capsicum romesco & olive tapenade

### \$8 Garlic Bread (V)

4 slices of garlic bread

+\$1.5 add Cheese

+\$3 add Bacon & Cheese

(V) Vegetarian

(GF) Gluten free option available by request

## BURGERS

### **Double Beef & Bacon Burger \$18**

Double beef, bacon, Swiss, caramelised onion, mustard & tomato sauce on a toasted bun

### **Moroccan Chicken Burger \$18**

Moroccan spiced chicken breast, bacon, Swiss, pineapple, tomato, lettuce & yogurt raita on a toasted bun

### **\$18 Crumbed Blue Eyed Cod Fish Burger**

Crumbed Cod, Spanish onion, tomato, lettuce, Swiss & lemon garlic aioli on a toasted bun

*All burgers served with chips*

## CLASSICS

### **Chicken Schnitzel \$22**

250g panko crumbed chicken breast schnitzel, served with your choice of sides & topped with a sauce of your choice

### **Make It A Parma +\$4**

### **Fish & Chips \$24**

Seasonal golden battered fish, served with your choice of sides, tartare sauce & lemon

### **Panko Crumbed Prawns \$24**

Golden panko crumbed king prawns, served with your choice of sides, tartare sauce & lemon

### **Lemon Pepper Squid (GF) \$23**

Pineapple cut squid dusted in house lemon pepper seasoning served with your choice of sides, tartare sauce & lemon

### **\$26 Sailors Basket**

Seasonal golden battered fish, golden panko crumbed king prawns, pineapple cut squid dusted in lemon pepper seasoning served with your choice of sides, tartare sauce & lemon

### **\$28 Rump Steak (GF)**

300g premium rump steak grilled to your liking, served with your choice of sides & topped with a sauce of your choice

### **\$34 Scotch Fillet (GF)**

300g premium scotch fillet grilled to your liking, served with your choice of sides & topped with a sauce of your choice

*All Classic Meals served with either chips & salad or mash & vegetables*

# SALADS

## **Roasted Pumpkin & Beetroot Waldorf (GF, V) \$18**

Pumpkin & baby beets tossed with apple, walnuts, raisins, cherry tomatoes, Spanish onion, Danish feta, mixed leaf & a seeded mustard yogurt dressing

**Add Chicken +\$6**

## **\$24 BBQ Seafood Salad (GF)**

BBQ grilled king prawns & baby squid tossed with orange segments, cherry tomatoes, Spanish onion, capsium, red cabbage, fried shallots, mixed leaf & an Asain style dressing

# MAINS

## **Atlantic Salmon (GF) \$34**

Fresh pan seared Atlantic salmon served on parsnip mash, sautéed bacon, baby capers, almonds, rocket & lemon with an orange glaze

## **Cherry Cola Beef Short Rib (GF) \$32**

Slow braised beef short rib glazed with a house made cherry cola BBQ sauce served on a chipotle, lime & coriander polenta

## **Seafood Bouillabaisse (GF) \$30**

Rich seafood stew with crab, prawns, fish, mussels & squid served with toasted Turkish bread

## **\$30 Cajun Pork Sirloin (GF)**

300g Cajun grilled pork sirloin, served on a southern style jambalaya & topped with Creole Hollandaise

## **\$28 Apricot Chicken Mignon (GF)**

Baked chicken breast stuffed with apricot & goats cheese, wrapped in bacon, served on sour cream & chive mash, steamed winter greens & apricot cream sauce

## **\$34 Veal Scallopini (GF)**

Veal backstrap scallopini served on a sour cream & chive mash, wilted spinach & confit cherry tomatoes topped with a mushroom & port wine sauce

# PASTA & RICE

## **Wild Mushroom Risotto (GF, V) \$28**

Creamy mixed mushroom, thyme, baby rocket, risotto, topped with truffle oil & shaved Parmesan

## **Mussel & Chorizo Risoni Pasta \$30**

New Zealand green lip mussels & Spanish chorizo sautéed in a white wine, garlic, chilli tomato broth served with risoni pasta

## **\$30 Chilli Coconut Lime Prawns (GF)**

Sautéed chilli coconut lime prawns served on fragrant jasmine rice

## **\$30 Fruits De Mer Ravioli**

House made prawn, crab, fish & lemon ravioli, tossed through a seafood infused rosé sauce

*(V) Vegetarian*

*(GF) Gluten free option available by request*

## SAUCES & TOPPERS

**Creamy Garlic King Prawns (GF) \$8**

**\$3.5 Diane (GF)**

**Gravy (GF) \$3**

**\$3.5 Mushroom (GF)**

**Pepper (GF) \$3.5**

**\$3.5 Garlic Cream (GF)**

## KIDS MENU

**Chicken Nuggets \$12**

With your choice of tomato  
or BBQ sauce

**\$12 Cheeseburger**

With your choice of tomato  
or BBQ sauce

**Battered Fish \$12**

With your choice of tomato  
or BBQ sauce

*All kids menus for children 12 years & under  
served with either chips or vegetables*

## EXTRAS

**Chips \$6**

Served with gravy

**\$8 Wedges**

Served with sour cream & sweet chilli

*(V) Vegetarian  
(GF) Gluten free option available by request*

