

# "On the Turps"

## Bar & Restaurant

### BAKERS SELECTION: OVEN BAKED SOURDOUGH COB LOAF

<i>Dukkah &amp; extra virgin olive oil</i>	\$13.50
<i>Garlic &amp; herb</i>	\$13.50
<i>Garlic, herb &amp; parmesan cheese</i>	\$14.50

### ENTREE

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

### MAINS

<i>Roasted Eggplant</i> miso with a Japanese cabbage and carrot salad, soy vinaigrette. Topped with hazelnuts and served with basmati rice <b>(V)</b>	\$32.50
<i>Cannelloni</i> of goats cheese, wild mushrooms and baby spinach. Baked in a leek sauce and served with garden salad	\$36.50
<i>Fish of the Day</i>	\$ TBA
<i>Chicken "On the Turps"</i> Chicken fillet braised in red wine, tomatoes, onion, mushrooms and smokey bacon. Served with mashed potatoes, steamed vegetables and parmesan chips	\$38.50
<i>Lamb Shanks</i> 12hr braised served with rosemary roasted potatoes and seasonal greens minted jus <b>(GF)</b>	\$41.00
<i>Rib Fillet Steak</i> pan grilled, with a medley of roasted vegetables, steamed seasonal greens, red wine jus and a herb and garlic butter <b>(GF)</b>	\$49.00

Public holidays will incur a 15% surcharge

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### PARTNERS TO YOUR MAINS

<i>Chips with saffron aioli</i>	\$12.00
<i>Seasonal steamed vegetables</i>	\$14.00
<i>Garden salad</i>	\$12.00
<i>Roast vegetable medley</i>	\$15.00
<i>Basmati rice</i>	\$12.00

### DESSERTS

<b>Rum &amp; Raisin</b> <i>ice cream topped with plump raisins marinated in Bundaberg rum and roasted hazelnuts</i>	\$16.00
<b>Strawberry Sorbet</b> <i>served with vanilla bean ice-cream on a bed of strawberries</i> <b>(V) (GF) (DF)</b>	\$16.00
<b>Eton Mess</b> <i>layers of fresh strawberries, meringue, strawberry coulis and cream</i> <b>(GF)</b>	\$18.50
<b>Traditional Sticky Date Pudding</b> <i>with butterscotch cream and vanilla ice cream</i>	\$19.00
<b>Flourless Chocolate Slice</b> <i>with chocolate ganache, cream and vanilla ice cream</i> <b>(GF)</b>	\$19.50