

FERNS RESTAURANT DINNER MENU

STARTERS

Garlic Panini.

Oven baked panini bread laced with garlic butter.

\$8.00

Add cheese and bacon

\$10.00

Flat Bread with Trio of Dips

\$7.00

Toasted Rosemary flat bread served with an olive tapenade, a tomato and

Onion salsa and a Mediterranean beetroot dip

Soup of the Day (GFO)

\$9.00

Served with warm bread roll and butter.

ENTREES

Chilli Garlic Prawns

\$16.00 E

Sautéed prawns with onion, garlic, chilli and extra virgin Olive Oil

\$29.00 M

Served with a slice of crispy ciabatta

Prawn and Avocado Salad (GF)

\$17.00

Our Chefs version of an old favorite

Fish Tacos

Grilled fish pieces served on a fresh chilli and coriander slaw

\$17.00

Dressed with chipotle mayo and served on soft tacos

Asian Calamari Salad

\$14.00 E

Tender Calamari coated in an Asian spice mix

\$25.00 M

Served with a fresh salad of mixed herbs and glass noodles

Beetroot Cured Salmon (GF)

\$16.00

Salmon cured with beetroot, served on a walnut crumb with goats cheese,

beetroot slices, dill and honey

Chicken Quinoa Salad (GF)

Butter poached chicken slices on a salad of roast vegetables, quinoa and lettuce

\$14.00

leaves, dressed with a lemon vinaigrette

Tofu and Shitake Mushroom Broth (VGF)

\$14.00

A rich mushroom broth served with whole shitake mushrooms and tofu pieces

OYSTERS

Natural (GF)

Half Dozen \$19.00

Dozen \$32.00

Kilpatrick

Half Dozen \$22.00

Dozen \$36.00

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MAIN COURSE SELECTION

Crispy Skinned Atlantic Salmon (GFO)	\$33.00
Crispy Salmon served on seasonal vegetables and a cauliflower puree Dressed with hollandaise	
Fish of the Day (GFO)	\$33.00
A choice of grilled lemon butter or tempura battered and served with a fresh garden salad, beer battered fries and aioli.	
Asian BBQ Glazed Pork Belly	\$26.00
Crispy pieces of pork belly, glazed in an Asian BBQ sauce Served with a lime vinaigrette and a fresh chilli and coriander slaw.	
Moroccan Lamb Loin (GF)	\$33.00
Tender lamb loin pieces char grilled to your liking And served with chilli mushy peas, blistered cherry tomatoes and minted yoghurt	
Spatchcock (GFO)	\$29.00
Half a spatchcock served on a pan-fried risotto cake, with blistered cherry Tomato and assorted mushroom cream sauce, garnished with crispy sweet potato	
Chinese 5 Spiced Duck Leg (GF)	\$28.00
Tender duck leg served on a butternut pumpkin puree, roasted potato and beetroot, roasted balsamic grapes and garnished with micro herbs.	
Pork and Beef Rib Combo	\$35.00
Pork and beef ribs served on wedges, with a chipotle mayo.	
Chilli Prawn Linguine	\$26.00
A homemade linguine pasta with prawns, chilli, capsicum, onion and garlic sautéed in a wine and butter sauce	
Gnocchi Gorgonzola (V)	\$25.00
Gnocchi in a creamy gorgonzola sauce with baby spinach, parmesan and toasted pine nuts	
Seafood Platter for Two (available Friday, Saturday, Monday)	\$90.00
Platter for 1	\$45.00
Check with your waitstaff for todays inclusions.	
Beef Lasagna	\$25.00
A tasty traditional beef lasagna prepared in house by our chefs	
Vegetable Lasagna (V)	\$25.00
A delicious vegetarian option	

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FROM THE GRILL

Black Angus Rib Fillet (300g) (GF)	\$35.00
Black Angus T-bone (400g) (GF)	\$34.00
Black Angus Rump (350g) (GF)	\$30.00
Barkers Creek Pork Cutlet (GF)	\$28.00

CHOOSE TWO SIDES

Potato of the week
Seasonal Steamed Vegetables (GF)
Salad of the Week (GFO)

CHOOSE YOUR SAUCE

Peppercorn (GF)	
Dianne	Mushroom
Gravy (GF)	Hollandaise

Seafood Topper

Prawns and scallops in a creamy garlic sauce \$10

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DESSERTS

Jelly Crowned Panna Cotta \$12.00
Mint and raspberries set in jelly crowning a vanilla panna cotta served with pistachio ice cream and crushed pistachio

Home Made Sticky Date Pudding \$10.50
Served warm with caramel sauce and vanilla ice-cream and cream.

Cheese Cake of the Day \$9.50
Served with cream and ice-cream.
Check with wait staff for tonight's special.

Waffles \$9.00
Waffles made in house with ice cream, maple syrup and a quenelle of caramelised banana

Bowl of Ice Cream \$5.00
Vanilla ice cream with a choice of caramel, strawberry
Or chocolate topping

Tea \$4.00
Coffee \$4.00
Hot Chocolate \$4.00