

River Fire 2010

BREADS

Turkish bread with a trio of dips

13.50

Garlic Bread

11.50

ENTRÉE

Natural Oysters served with a dipping sauce

1/2 dozen - 18 / Dozen - 38

Prawn and sand crab cocktail

19.50

Salt and pepper calamari

22

MAIN MEAL

Atlantic salmon

served with kipfler potatoes, chorizo and mortadella
with a rocquette infused olive oil

35

Decks chilled platter for 2

100

Reef and beef

eye fillet steak served with prawns and calamari
in a garlic cream sauce

43

Grilled barramundi

on a fresh mixed melon and grape salad,
finished with a macerated fruit glaze

36

Mediterranean vegetable ratouille

on a bed of fettuccini pasta

29

Barramundi beer battered or crumbed
served with chips and a garden side salad

36

SIDES

vegetable medley, mashed potato, fries with aioli, garden side salad, Greek side salad

8.00 each



DESSERT

Lemon meringue tart
served with a fresh fruit salad
15

Decks strawberries and cream ice cream
14

Hazelnut Baci,
served with a lavender glaze and Chantilly
cream
14

Hot Beverages

Short black / long Black / macchiato
3.5

Cappuccino / flat white / café latte / chai latte
4
Teas

English breakfast / earl grey / peppermint / green / chamomile / hot lemon ginger and honey
4

Mellocino / hot chocolate / hot mocha / vienna / affogato
4.5

