

Vegas Restaurant

All prices include GST

Entrée

Soup of the Day			\$ 6.50
<i>check the specials board for the chef's soup of the day</i>			
Garlic Bread			\$ 6.50
Traditional Bruschetta			\$ 8.00
<i>crusty ciabatta topped with fresh tomato, red onion, basil, garlic & fetta</i>			
Lemon Pepper Squid and Gulf King Prawn Salad			\$16.00
<i>fresh seasonal salad tossed with fried tender squid & prawns drizzled with avocado & garlic dressing</i>			
Boston Bay Black Lip Mussels			\$15.00
<i>fresh mussels wok tossed with chilli, garlic, ginger & coconut cream</i>			
Spencer Gulf Whiting			\$18.00
<i>crumbed, battered, grilled or lemon pepper & parmesan crumbed</i>			
Juicy Fried Chicken Tenderloins			\$13.00
<i>crumbed in lemon pepper & parmesan, sided with a honey & whole mustard grain dipping sauce</i>			
Spicy Kangaroo Koftas			\$13.50
<i>a blend of spiced kofta roo skewers sided with a mango & native mint chutney</i>			
Sushi (ask your attendant for the weekly selection)			\$17.00
<i>homemade selection of sushi & dipping sauces</i>			
Char-grilled Lamb Tenderloins			\$15.00
<i>flamed seasoned lamb fillets served on greek style salad with olives, fetta and crusty ciabata bread</i>			
Vegetarian Fritters (gluten free)			\$14.00
<i>tasty fritters with zucchini, sweet corn, kumura, carrot & pumpkin seed with bush tomato chutney</i>			
Stuffed Field Mushroom Gratin			\$14.00
<i>S.A. grown stuffed with ricotta, char-grilled red capsicum, artichoke & zucchini finished with green pepper corn cheese rested on a potato hash brown</i>			
Fresh Coffin Bay Oysters			
Natural	½ doz \$14.50	dozen \$22.00	
<i>taste the true flavour with lemon wedges</i>			
Italian	½ doz \$16.50	dozen \$27.00	
<i>spicy chorizo sausage, basil, pesto, fresh tomato, grilled fetta</i>			
Kilpatrick	½ doz \$16.50	dozen \$27.00	
<i>crispy barossa bacon & creamy worcestershire sauce</i>			
Japanese	½ doz \$16.50	dozen \$27.00	
<i>tempura battered with wasabi aioli</i>			

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Main Course

<i>Spencer Gulf Whiting</i> <i>crumbed, battered, grilled or lemon pepper & parmesan crumbed</i>	<i>\$28.50</i>
<i>Sweet Thai Basil Local Kingfish and Gulf King Prawn Curry</i> <i>a mild sweet curry with cashews, bok choy complimented with coconut cream rice & pappadams</i>	<i>\$30.00</i>
<i>Coffin Bay Cockle and Blue Crab Linguine</i> <i>sautéed with fresh tomatoes, red onion, oregano & garlic in a white wine cream sauce</i>	<i>\$28.00</i>
<i>Roast Pumpkin and Basil Gnocchi</i> <i>vegetarian selection of char-grilled vegetables including red capsicum, artichoke, eggplant, zucchini, baby spinach, sweet potato finished in a creamy pesto sauce</i>	<i>\$24.00</i>
<i>South Coast Char-Grilled Blue Fin Tuna Steak</i> <i>marinated in tequila & lime rested on a wild rice & rocket salad</i>	<i>\$29.00</i>
<i>Malaysian Seafood Laksa</i> <i>traditional laksa with an amazing selection of gulf king prawns, coffin bay cockles, coffin bay oysters, boston bay mussels, local kingfish squid & blue crab with rice noodles & tofu</i>	<i>\$34.00</i>
<i>Curry of the Day</i> <i>check the specials board for the chef's curry of the day</i>	<i>\$POA</i>
<i>Roast of the Day</i> <i>check the specials board for the chef's roast of the day</i>	<i>\$POA</i>
<i>BBQ Pork Ribs</i> <i>our specialty – 2 large racks of juicy marinated pork with a native plum and chilli dipping sauce</i>	<i>\$25.00</i>
<i>Marinated Lamb Backstrap</i> <i>pieces of seared flavoursome lamb with a tzatziki sauce</i>	<i>\$26.00</i>
<i>Lamb Fillet Parmigiana</i> <i>seared lamb fillet topped with baby spinach, rich parmigiana sauce, grilled fetta cheese rested on a herb & parmesan breaded eggplant disc</i>	<i>\$29.50</i>

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Chicken Breast Roulade (30min prep time) \$29.00
oven baked filled with green peppercorn cheese, red capsicum, asparagus wrapped in barossa bacon & rested on creamy pumpkin & basil gnocchi

Churchill Grain Fed Fillet Mignon \$35.00
350g choice aged south east beef wrapped with Barossa bacon & topped with a creamy mushroom gravy

Veal Scaloppini \$27.00
pan fried grain fed medallions in a creamy basil pesto sauce with Spanish chorizo semi-dried tomatoes & baby spinach served with mash potato

Grain Fed Fillet Steak 300g \$30.00
cooked to your liking, try one of our delicious sauces

Grain Fed Strip Loin Steak 350g \$28.50
cooked to your liking, try one of our delicious sauces

MSA T-Bone 350g Choice Cut \$25.00
cooked to your liking, try one of our delicious sauces

Salad and Vegetable Bar \$19.00
try our tasty selection of homemade salads and hot vegetables

Chicken Breast Schnitzel (250g) \$19.50

Beef Schnitzel (280g) \$17.00

Toppings \$ 2.50

Parmagiana
onion, capsicum, garlic and herbs in a pureed sauce of tomatoes topped with cheese and grilled

Hawaiin
ham, pineapple and cheese grilled until golden

Pizza Meatlovers
salami, ham, chorizo sausage with parmy sauce and cheese

Plain, Mushroom, Pepper, Dianne
\$2.50 extra per serve

Garlic Cream, Hollandaise Sauce
\$3.50 extra per serve

Surf + Turf - Gulf Prawns, Mussels, Squid, Cockles & Crab
\$8.50 extra per serve

Well done steaks require minimum 30 minute preparation

- *Half Serve (less \$2.00) includes Salad & Veg Bar*
 - *Entree Meals as Main \$5.00 extra*

Dessert

Double Chocolate Pudding \$ 8.50
decadent hot pudding with a chocolate ganache sauce, cookies + cream icecream

Passionfruit & Pistachio Semi Freddo \$ 8.50
homemade ice cream with raspberry coulis

Violet Crumble Cake \$ 8.50
a delicious moist cake with cream & chocolate bubbles

Lemon Curd Tart \$ 8.50
citrus tart with whipped cream & strawberry