

Plantations Restaurant

Open Monday – Friday from 6pm

Entrees

MUSHROOM & BRIE BRUSCHETTA // \$12

Sautéed garlic mushrooms and creamy brie on ciabatta bread

CALAMARI SALAD // \$16

Lemon pepper calamari served with a garden salad and garlic aioli

PORK, PEANUT & KAFFIR LIME SPRING ROLLS // \$16

House-made spring rolls, served with a chilli-lime dipping sauce

DEEP-FRIED CAMEMBERT // \$14

A whole crumbed camembert served with herb bread and plum sauce

GARLIC PRAWNS // \$18

Local prawns cooked in a creamy garlic sauce, served with garlic bread

COCONUT-CRUMBED PRAWNS // \$18

Local prawns with a coconut and panko crumb, served with lime aioli

ENTRÉE TASTING PLATE // \$24

A taste of our most popular entrees – pork, peanut and kaffir lime spring rolls, coconut crumbed prawns and lemon pepper calamari

Breads

Garlic ciabatta bread // \$6

Herb & garlic ciabatta bread // \$7

Oysters

Natural
Chilli, lime & ginger
Kilpatrick

3 - \$12

6 - \$20

12 - \$32

Kids

Only available for children 12 and under

Served with complimentary juice or soft drink

CRUMBED CHICKEN // \$12 with chips and salad

BATTERED FISH // \$12 with chips and salad

SPAGHETTI BOLOGNAISE // \$10

Mains

The Classics

FISH AND CHIPS // \$20

Beer-battered local fish, served with chips, salad, tartare sauce and lemon

CHICKEN SCHNITZEL // \$20

Crumbed chicken breast served with salad and chips

CHICKEN PARMIGIANA // \$24

Schnitzel with ham, Napoli sauce and melted cheese

From the Grill

250G RUMP // \$22

400G RUMP // \$28

300G RIB FILLET // \$30

Choose your sides:

Chips & salad
Mash & vegetables

Choose your sauce:

Gravy, Mushroom, Dianne,
Pepper, Creamy garlic

Fancy a topper?

Creamy garlic prawns // \$8
Creamy garlic prawns and
scallops // \$10

Signature Dishes

CHILLI PRAWN PASTA // \$28

Fettucine with local prawns, olive oil, white wine and fresh chilli

PISTACHIO PORK BELLY // \$30

Pork belly with a pistachio crust, crispy crackling, garlic mushrooms, mashed potato, steamed vegetables and chilli apple sauce

MACADAMIA CRUSTED BARRAMUNDI \$26

Wild-caught barramundi fillet with a macadamia and herb crust, served with chips and salad

PLANTATIONS CHICKEN // \$26

Chicken breast marinated with yoghurt, cumin, paprika, garlic and lemon, served with mash, vegetables and tzatziki

BBQ PORK RIBS // \$33

Rack of pork ribs basted with signature bourbon barbecue sauce, served with garden salad and chips

A Bit On The Side...

Bowl of chips // \$6
Mashed potatoes // \$6
Steamed seasonal vegetables // \$6
Garden salad // \$6

*Gluten-free, dairy-free, vegetarian and vegan options are available.
Please discuss your specific requirements with our friendly staff.*

Mains

Chef's Selection

LAMB SHANKS // \$26

Slow-cooked in a tomato, red wine and rosemary sauce, served with mashed potatoes and steamed vegetables

CRISPY SKIN SALMON // \$28

Served with a crispy potato stack, steamed asparagus and lime & dill vinaigrette

PROSCIUTTO & SAGE CHICKEN // \$28

Chicken breast wrapped in prosciutto & sage, served with a fresh salad of fennel, apple, rocket, parmesan & walnuts

MUSHROOM FETTUCINE // \$22

Fettucine with sautéed mushrooms, garlic, white wine, cream and fresh herbs

MORETON BAY BUGS // \$36

Local bugs in chilli mango butter, served with rice and steamed seasonal vegetables

Desserts

FROZEN MANGO & LIME CHEESECAKE // \$10

A taste of the tropics, served with passionfruit coulis and cream

FLOURLESS CHOCOLATE CAKE // \$10

Made with almond meal, covered in chocolate ganache and served with ice cream (gluten free)

WAFFLES // \$10

Belgian waffle with macadamia ice cream, warm chocolate ganache and choc-honeycomb shards

LEMON & PISTACHIO SYRUP CAKE // \$10

Zesty almond cake drizzled with lemon & lime syrup and chopped pistachios (gluten free)

Tea & Coffee

Pot of loose-leaf
black tea \$4

Plunger of coffee
\$4

Hot chocolate \$4