

Plantations Restaurant

Open Monday – Friday from 6pm

Entrees

TRIO OF DIPS // \$14

Toasted ciabatta bread served with homemade dips (rocket & macadamia pesto / carrot, orange & cumin / beetroot & mint)

DEEP-FRIED CAMEMBERT // \$16

A whole crumbed camembert served with herb bread and plum sauce

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

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

GARLIC PRAWNS // \$18

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

PERI-PERI CHICKEN SKEWERS // \$16

Spicy marinated chicken skewers served with peri-peri mayonnaise

ENTRÉE TASTING PLATE // \$24

A taste of our most popular entrees – pork, peanut and kaffir lime spring rolls, peri-peri chicken skewers 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

CHICKEN NUGGETS // \$12 with chips and salad

BATTERED FISH // \$12 with chips and salad

SPAGHETTI BOLOGNAISE // \$10

KID'S ICECREAM // \$5 2 scoops of vanilla icecream with chocolate or strawberry topping

Mains

The Classics

FISH AND CHIPS // \$20

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

CALAMARI AND CHIPS // \$20

Lemon pepper calamari, served with chips, salad and garlic aioli

CHICKEN SCHNITZEL // \$20

Crumbed chicken breast served with salad and chips

CHICKEN PARMIGIANA // \$24

Schnitzel with ham, Napoli sauce and melted cheese, with salad and chips

From the Grill

250g RUMP // \$24

400g RUMP // \$28

300g RIB FILLET // \$32

TOMAHAWK STEAK // \$44

Includes your choice of sides:

Chips & salad

Mashed potatoes & vegetables

Sauces:

Gravy, Mushroom, Dianne,
Pepper, Creamy garlic

Toppers

Creamy garlic prawns \$8
Creamy garlic prawns & scallops \$10

Signature Dishes

GARLIC PRAWN & SCALLOP PASTA // \$32

Fettucine with local prawns & scallops, garlic, cream and white wine

PISTACHIO PORK BELLY // \$32

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, salad and creamy lemon-garlic sauce

BBQ PORK RIBS // \$33

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

Sides

Bowl of chips // \$6

Mashed potatoes // \$6

Steamed seasonal vegetables // \$6

Garden salad // \$6

Steamed rice // \$4

Extra sauce // \$2

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 // \$32

Served with a chilli, soy and ginger dressing, steamed rice and Asian greens

PROSCIUTTO & SAGE CHICKEN // \$28

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

CHICKEN & LEEK RISOTTO // \$28

Risotto with braised leeks, lemon & garlic, topped with grilled chicken breast & rocket leaves

PUMPKIN, RICOTTA & BASIL CANNELONI // \$22

Pasta rolls stuffed with pumpkin, ricotta and pine nuts, baked in a rich tomato sauce and served with a garden salad

Desserts

VANILLA & BERRY PANNA COTTA // \$10

Vanilla bean panna cotta topped with berry compote

BOURBON CARAMEL PECAN SUNDAE // \$10

Vanilla and pecan caramel icecream, whipped cream, candied pecans and bourbon butterscotch sauce

CHOC HAZELNUT BROWNIE // \$10

Nutella brownie with hazelnut and chocolate chunks, with a scoop of vanilla icecream and hot fudge sauce

LEMON & PISTACHIO SYRUP CAKE // \$10

Zesty almond cake drizzled with lemon & lime syrup and chopped pistachios

Tea & Coffee

Pot of loose-leaf
black tea \$4.50

Plunger of coffee
\$4.50

Hot chocolate
\$4.50