

Grand Pacific Bistro Menu

To Start

Herb & garlic bread	\$7.50
Bruschetta - Asparagus and prosciutto on warm ciabatta bread	\$8.50
Trio of dips fresh house made dips served with sourdough bread	\$14.50
Antipasto olives, spinach, feta, smoked salmon cured meats & vegetables	\$21
Garlic prawns in creamy fresh garlic sauce with lemon, jasmine rice and Vietnamese mint	\$22
Pan fried calamari with thyme, spinach and olive tapenade	\$17.50
Japanese style soup with risotto, crab meat, prawns, black mussels	\$17
Soup of the day served with fresh crusty bread	\$10

From the sea

Tasmanian black mussels with a chilli and garlic Napoli sauce topped with mango salsa	\$21
Fish & Chips served battered or grilled with garden salad caper aioli and beer battered chips	
	Flathead-fillets \$23
	Whiting fillets \$25
Seafood platter for two A hot & cold selection of fresh seafood including Morton Bay Bugs, Flathead fillets, calamari, mussels, cooked King Prawns and oysters. Served with chips, salad and condiments.	\$79.50

From the Land

Pan seared Rib eye steak served with caramelized mushrooms, onions and peppers finished with chocolate jus	\$33
Oven baked chicken breast stuffed with cream cheese and basil and served on a seeded mustard mashed potato topped with cherry tomato jam	\$29
Braised twin lamb shank with joined couscous and sautéed root vegetables	\$29
Lamb back straps pan fried on chestnut puree, with wilted spinach & broccoli	\$28
Chicken Parma with ham, Napoli sauce & mozzarella served with chips & salad	\$27
Spicy Sausage Pie with caramelized Onion & plum tomato	\$21
Lamb burrito tequila marinated lamb fillets with peppers, chipotle & Mexican rice	\$21
Grilled Vegetable stack served with bocconcini and pesto sauce	\$22

Pasta & Risotto

Linguini marinara black mussels, tiger prawns and scallops with flavours of chilli & garlic finished with fresh herbs and olive oil	\$26
Cajun chicken risotto snow peas, tomato and fresh basil finished with a spicy kidney bean sauce	\$24.50
Vegetarian risotto zucchini, sun dried tomato, crunchy spinach & capsicum pesto	\$21
Angel hair pasta smoked chicken, red pepper, snow peas and mint tossed through verjuice	\$23
Curry of the day homemade curry served with rice and steamed vegetables	\$18.00

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Pizza

No. 1	Chorizo, pumpkin and walnut pizza	\$17
No. 2	Meat lover's pizza with bacon, ham, salami and sausage	\$17
No. 3	Roasted vegetable pizza	\$17
No. 4	Chicken, caramelised onion and sweet potato pizza	\$17

Side dishes

Garden salad	\$11
Greek salad	\$14
Bowl of chips	\$7.50
Bowl of wedges	\$7.50
Steamed vegetables	\$8
Wok fried vegetables	\$8

Dessert

Bread and butter pudding	\$9
Chocolate mud cake	\$9
Lemon tart	\$9
Flan de queso - cream cheese custard	\$9
Sticky date pudding	\$9

All desserts come with Cream or Ice cream

Only one account per table thank you
Please ask staff for entertainment and function details including the
Grand Ballroom

Please note Amex and Diners payments will incur a 5% surcharge