

THE ISLAND

restaurant



SMALL THINGS



GARLIC BREAD
add cheese topping \$2 \$8

BACON & SWEET CHILLI GARLIC BREAD \$11



STEAKHOUSE FRIES
served with your choice of sauce \$10



SEASONED WEDGES
with sour cream & sweet chilli sauce \$12



GRILLED LENMOS HALLOUMI SALAD
lemon, roquette & pine nut salad \$17



BRUSCHETTA
sourdough topped w/ tomato, basil, spanish onion & balsamic glaze \$13

PEKING DUCK SPRING ROLLS (4)
served with crunchy salad & ponzu dipping sauce \$17

ARANCINI OF THE DAY
house crafted seasonal delicacies \$17



HOUSE-MADE SEASONAL SOUP OF THE DAY
see specials board \$11



CREAMY GARLIC PRAWNS
succulent sautee'd king prawns, finished in a creamy garlic sauce, served with crunchy salad and Jasmine rice. \$21

OYSTERS NATURAL: \$20 / \$36

OYSTERS KILPATRICK \$22 / \$40

OYSTERS A-MAIZE
topped with sweet corn puree and bacon jam \$22 / \$40

OYSTERS MIXED DOZEN (4 OF EACH) \$40

CHICKEN NUGGETS

ANGUS MINI STEAK

BEER BATTERED FISH COCKTAILS \$12

CHICKEN SCHNITZEL

PENNE NAPOLITANA

TRADITIONAL CEASAR SALAD \$20

cos lettuce, crispy bacon, shaved parmesan, house-made dressing, anchovies (optional), sunny-side egg & crunchy croutons

ADD GRILLED CHICKEN BREAST OR CAJUN CHICKEN \$25



ROASTED PUMPKIN SALAD \$22

with beetroot, Spanish onion, fennel, pine nuts, feta, roquette & house dressing

MEDITERRANEAN PRAWN PENNE \$32

succulent sautee'd prawns, Spanish onion, garlic, artichoke, roasted peppers and cherrie tomatoes in an olive oil & white wine sauce

CREAMY CHICKEN & FUNGI PENNE \$26

sautee'd chicken and mushroom medley in a pesto cream sauce finished with shaved parmesan & truffle oil

ANKLE BITERS

12 YRS & UNDER ONLY

children under 12 receive a complimentary softdrink & kids icecream

HEALTHY THINGS

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BIG THINGS

	CHICKEN SCHNITZEL <i>250g breast schnitzel, cooked golden brown, served with chips, salad & choice of sauce</i>	\$22
	MAKE IT A PARMIGIANI <i>top it off with layered bacon, Napolitana sauce & melted cheese</i>	\$25
	JAMES SQUIRE FISH OF THE DAY <i>signature 150 Lashes batter, served with chips, salad & housemade tartare sauce</i>	\$25
	CRUMBED COWRA LAMB CUTLETS (2) <i>served with creamy mashed potato, minted peas & choice of sauce</i>	\$28
	CRUMBED COWRA LAMB CUTLETS (3)	\$35
	CHEF'S SEAFOOD MELANGE <i>generous selection of fish, calamari, prawns, oysters, seasonal fresh fruit, crunchy salad, chips & seafood sauce</i>	\$33
	CHICKEN PESCARA <i>slow-cooked chicken breast, simmered in a creamy tomato & bacon sauce, topped off with sautee'd prawns</i>	\$30
	CREAMY GARLIC PRAWNS <i>succulent sautee'd king prawns, finished in a creamy garlic sauce, served with crunchy salad and Jasmine rice.</i>	\$33

PROTEIN POWER

320G TEY'S PREMIUM RIVERINA SCOTCH FILLET <i>chef cooked \$ 40 stone grill \$42</i>
320G TEY'S PREMIUM RIVERINA PORTERHOUSE <i>chef cooked \$ 36 stone grill \$38</i>
270G TEY'S PREMIUM EYE FILLET <i>stone grill only \$42</i>
<i>Surf n Turf upgrade on any steak \$11</i>

ALL STEAKS SERVED WITH STEAKHOUSE FRIES & SALAD/VEGETABLES PLUS YOUR CHOICE OF SAUCE

SAUCY THINGS

charges apply to additional sauce servings only

HOUSE GRAVY, DIANNE, PEPPER, MUSHROOM, CREAMY GARLIC	\$3
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DIETARY



vegetarian



gluten free

Any alteration request to a menu item is subject to chef discretion and may attract a surcharge.

To ensure product quality and service standards, public holidays attract a 10% surcharge on all meals.



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James Squire
NEVER FORSAKE FLAVOUR



TREASURY
PREMIUM BRANDS
A division of Treasury Wine Estates