

THE ISLAND

restaurant



		M	NM
SMALL THINGS	 GARLIC BREAD <i>add cheese topping \$2</i>	\$8	\$9
	BACON & SWEET CHILLI GARLIC BREAD	\$11	\$12
	 STEAKHOUSE FRIES <i>served with your choice of sauce</i>	\$10	\$11
	 SEASONED WEDGES <i>with sour cream & sweet chilli sauce</i>	\$12	\$11
	  GRILLED LENMOS HALLOUMI SALAD <i>lemon, roquette & pine nut salad</i>	\$17	\$19
	 BRUSCHETTA <i>sourdough topped w/ tomato, basil, spanish onion & balsamic glaze</i>	\$13	\$14
	PEKING DUCK SPRING ROLLS (4) <i>served with crunchy salad & ponzu dipping sauce</i>	\$17	\$19
	ARANCINI OF THE DAY <i>house crafted seasonal delicacies</i>	\$17	\$19
	 HOUSE-MADE SEASONAL SOUP OF THE DAY <i>see specials board</i>	\$11	\$12
	 CREAMY GARLIC PRAWNS <i>succulent sautee'd king prawns, finished in a creamy garlic sauce, served with crunchy salad and Jasmine rice.</i>	\$21	\$23
ANKLE BITERS 12 YRS & UNDER ONLY <i>children under 12 receive a complimentary softdrink & kids icecream</i>	CHICKEN NUGGETS		
	ANGUS MINI STEAK		
	BEER BATTERED FISH COCKTAILS	\$12	\$14
	CHICKEN SCHNITZEL		
	PENNE NAPOLITANA		
HEALTHY THINGS	TRADITIONAL CEASAR SALAD <i>cos lettuce, crispy bacon, shaved parmesan, house-made dressing, anchovies (optional), sunny-side egg & crunchy croutons</i>	\$20	\$22
	ADD GRILLED CHICKEN BREAST OR CAJUN CHICKEN	\$25	\$27
	  ROASTED PUMPKIN SALAD <i>with beetroot, Spanish onion, fennel, pine nuts, feta, roquette & house dressing</i>	\$22	\$24
	MEDITERRANEAN PRAWN PENNE <i>succulent sautee'd prawns, Spanish onion, garlic, artichoke, roasted peppers and cherrie tomatoes in an olive oil & white wine sauce</i>	\$32	\$34
	CREAMY CHICKEN & FUNGI PENNE <i>sautee'd chicken and mushroom medley in a pesto cream sauce finished with shaved parmesan & truffle oil</i>	\$27	\$29

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BIG THINGS

CHICKEN SCHNITZEL <i>250g breast schnitzel, cooked golden brown, served with chips, salad & choice of sauce</i>	\$22	\$24
MAKE IT A PARMIGIANI <i>top it off with layered bacon, Napolitana sauce & melted cheese</i>	\$25	\$27
JAMES SQUIRE FISH OF THE DAY <i>signature 150 Lashes batter, served with chips, salad & housemade tartare sauce</i>	\$26	\$28
CRUMBED COWRA LAMB CUTLETS (2) <i>served with creamy mashed potato, greens & choice of sauce</i>	\$28	\$30
CRUMBED COWRA LAMB CUTLETS (3)	\$35	\$37
CHEF'S SEAFOOD MELANGE <i>generous selection of fish, calamari, prawns, pickled octopus, seasonal fresh fruit, crunchy salad, chips & seafood sauce</i>	\$33	\$35
 CHICKEN PESCARA <i>slow-cooked chicken breast, simmered in a creamy tomato & bacon sauce, topped off with sautee'd prawns</i>	\$30	\$32
 CREAMY GARLIC PRAWNS <i>succulent sautee'd king prawns, finished in a creamy garlic sauce, served with crunchy salad and Jasmine rice.</i>	\$33	\$35

PROTEIN POWER

320G TEY'S PREMIUM RIVERINA SCOTCH FILLET <i>chef cooked \$ 41/43 stone grill \$43/45</i>
320G TEY'S PREMIUM RIVERINA PORTERHOUSE <i>chef cooked \$ 38/40 stone grill \$40/42</i>
270G TEY'S PREMIUM EYE FILLET <i>stone grill only \$43/45</i>
<i>Surf n Turf upgrade on any steak \$11/12</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



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PREMIUM BRANDS
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