

THE ISLAND

restaurant



SMALL THINGS



GARLIC BREAD
add cheese topping \$2

M NM
\$9 \$10



PESTO AND PARMESAN GARLIC BREAD

\$12 \$13



STEAKHOUSE FRIES
served with your choice of sauce

\$8 \$9



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

\$13 \$14

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

\$17 \$19



ARANCINI OF THE DAY
arancini served with side salad and saffron aioli

\$16 \$18

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

\$21 \$23

CRISPY CHICKEN WINGS
crispy chicken wings smothered with your choice of sauce- satay, honey soy or buffalo

\$17 \$19

PRAWN, SMOKED SALMON PUFF PASTRY
served with dill cream cheese, rocket and finished with balsamic glaze & lemon

\$22 \$24

ANKLE BITERS

12 YRS & UNDER ONLY
ALL SERVED WITH
CHIPS AND SALAD
(EXCEPT PASTA)

children under 12 receive a
complimentary softdrink
& kids icecream

CHICKEN NUGGETS
ANGUS MINI STEAK
CRUMBED CALAMARI
CHICKEN SCHNITZEL
FETTUCINI BOLOGNAISE

\$12 \$14

HEALTHY THINGS



TRADITIONAL CEASAR SALAD
cos lettuce, crispy bacon, shaved parmesan, house-made dressing, anchovies (optional), sunny-side egg & crunchy croutons
add chicken- \$5

\$20 \$22

ROASTED FENNEL SALAD
roast fennel, pear, parmesan, pinenut, spanish onion, rocket, roasted red pepper and fetta

\$23 \$25

PRAWN FETTUCINI MATRICIANA
succulent sautee'd prawns, bacon, olives, chilli, parsley tossed in our homemade napolitana sauce and finished with shaved parmesan

\$31 \$33

MEDITERRANEAN CHICKEN FETTUCINI
sautee'd chicken, grilled eggplant, semi-dried tomato, grilled zucchini, haloumi cubes, basil pesto, olive oil and white wine sauce. Finished with rocket and shaved parmesan

\$29 \$31

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BIG THINGS

CHICKEN SCHNITZEL

250g breast schnitzel, cooked golden brown, served with chips, salad & choice of sauce

M NM
\$23 \$25

MAKE IT A PARMI

top it off with layered bacon, Napolitana sauce & melted cheese

\$26 \$28

JAMES SQUIRE FISH OF THE DAY

signature 150 Lashes batter, served with chips, salad & housemade tartare sauce

\$26 \$28

CRUMBED COWRA LAMB CUTLETS (2)

served with creamy mashed potato, vegetables & choice of sauce

\$30 \$32

ADD AN EXTRA CUTLET FOR (\$7)

HONEY MUSTARD CHICKEN BREAST

honey mustard chicken breast with grilled prawns. Served with jasmine rice and steamed greens

\$30 \$32

SOUTHERN FRIED CHICKEN MARYLANDS

southern fried chicken marylands served with house slaw, chips & cheesy dipping sauce

\$25 \$27

CREAMY GARLIC PRAWNS

succulent sautee'd king prawns, finished in a creamy garlic sauce, served with crunchy salad and Jasmine rice.

\$33 \$35

HERB AND PARMESAN CRUMBED PORK SIRLOIN

golden fried pork sirloin served with homemade potato wedges, house salad and dijon mustard cream sauce

\$28 \$30



PROTEIN POWER

320G TEY'S PREMIUM RIVERINA SCOTCH FILLET

chef cooked **\$42/44** stone grill **\$44/46**

320G JACKS CREEK MBA2+ PORTERHOUSE

chef cooked **\$38/40** stone grill **\$40/42**

270G TEY'S PREMIUM EYE FILLET

stone grill only **\$42/44**

Surf n Turf upgrade on any steak **\$11/12**

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

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