

CAPTAINS GRILL RESTAURANT

MID - WEEK MENU

ENTREE:

CHEFS SOUP OF THE DAY	\$9
PENNE WITH BEEF & PARMESAN PESTO CREAM	\$14
GRILLED HALOUMI CHEESE WITH MELON & MINT	\$14
GRILLED CHORIZO WITH HOMOUMUS & CARAMELISED ONION	\$14
CALAMARI WITH ROAST GARLIC & TURMERIC MAYONNAISE	\$14
GRILLED MARINATED PRAWNS WITH HONEY SOY DRESSING (6)	\$15 (12) \$25
ROCKET & PINE NUT SALAD WITH PERSIAN FETTA, DRIED FIG & BACON	\$14

OYSTERS:

NATURAL	(6) \$14	(12) \$23
KILPATRICK	(6) \$15	(12) \$26
MORNAY	(6) \$15	(12) \$26
MEDLEY	(6) \$15	(12) \$26

SIDES:

BREAD ROLL	\$1
GARLIC BREAD	\$4
GARLIC CHEESE BREAD	\$4.50
GARDEN SALAD	SM \$6 LGE \$9
GREEK SALAD	SM \$7 LGE \$10
BOWL OF CHIPS	\$6.50

MAINS:

MARINATED SIRLOIN WITH ARTICHOKE & LEMON THYME BUTTER	\$25
SLOW ROASTED (5HRS) RIB EYE ROLL WITH MUSHROOM DUXELLE	\$25
SCOTCH FILLET & PRAWNS IN GARLIC BRANDY CREAM SAUCE	\$29
MOROCCAN SPICED CHICKEN SUPREME WITH PRESERVED LIME COUS COUS	\$24
BRAISED & GRILLED LAMB (NECK FILLET & CUTLET) WITH FENNEL SEED, WINE & TOMATO	\$26

SEAFOOD MAINS:

GRILLED OCEAN TROUT (Tas) WITH SUMAC AND HOMOUMUS	\$25
GRILLED BARRAMUNDI (NT or QLD)	\$25
MARINATED ATLANTIC SALMON (Tas) WITH LIME & MUSTARD	\$25
GRILLED FISH WITH CARROT JAM & WALNUT DUKKAH	\$22
LOBSTER MORNAY	HALF \$36 WHOLE \$55
HOT & COLD SEAFOOD PLATTER FOR (2) WHOLE COOKED PRAWNS OYSTERS NATURAL, MUSSELS VINAIGRETTE, SM. SALMON, CALAMARI, FISH & CHIPS	\$60
WITH HALF LOBSTER	\$85
WITH WHOLE LOBSTER	\$100

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BISTRO FAVOURITES:

FISH PIECES & CHIPS	\$11.50
CHICKEN TENDERS & CHIPS	\$12
CLUB BURGER & CHIPS	\$12
STEAK BURGER & CHIPS	\$14
CALAMARI & CHIPS	\$17
SEAFOOD BASKET & CHIPS	\$20

\$30 LOBSTER SPECIAL:

Available: Mon—Thurs
Sunday Evenings from 5:30pm
(N/A public holidays)

ENTREE:

CHEFS SOUP
CAESAR SALAD
CALAMARI WITH ROAST GARLIC & TURMERIC
MAYONNAISE

MAIN:

1/2 LOBSTER MORNAY GRILLED WITH CHEESE
TILL GOLDEN (WHOLE + 15)
GRILLED FISH WITH CARROT JAM & ROASTED
WALNUTS
SUPREME OF CHICKEN WITH GARLIC CREAM
SAUCE

DESSERT:

CUCINA GELATO BAR SELECTION
PEACH & VANILLA CREAM JELLY WITH
RASPBERRY SAUCE
FRUIT SALAD WITH TOASTED COCONUT
MERINGUE & FRESH CREAM

NOTE: THERE MAY BE TRACES OF PEANUT, TREE
NUTS, EGG, SOY, SESAME, WHEAT, FISH, SHELLFISH,
MILK IN THE DISHES WE SERVE. IF YOU HAVE AN
ALLERGY PLEASE INFORM OUR STAFF.
GST INCLUDED. NOT AVAILABLE PUBLIC HOLIDAYS.

DESSERTS:

CUCINA GELATO BAR SELECTION * YOUR WAIT STAFF
WILL ISSUE A TICKET \$8
ESPRESSO & GELATO—VANILLA GELATO SERVED WITH
A SHOT OF HOT ESPRESSO COFFEE & VANILLA SYRUP TO
POUR OVER \$9
WHITE & DARK CHOCOLATE CUP WITH HAZELNUTS \$10
PEACH & VANILLA CREAM JELLY WITH RASPBERRY
SAUCE \$9
YOGURT & LIME CHEESECAKE WITH CHOCOLATE & LIME
SAUCE \$9

WAFFLES:

BANANA WAFFLE BAKED TO ORDER WITH WHIPPED
CREAM, THICK CARAMEL & VANILLA GELATO \$11
WAFFLE WITH CINNAMON SUGAR SANDWICHED WITH
CHEFS GELATO & MAPLE SYRUP \$11
HOT WAFFLE SERVED WITH VANILLA GELATO & CHOICE
OF TOPPING \$10

BEVERAGES:

COFFEE	\$3.50
TEA	\$3.30
HOT CHOCOLATE	\$5.00
MILK SHAKE	\$5.00
ICED COFFEE	\$5.00
LIME ICED TEA	\$4.00