

THE COAST GOLF CLUB RESTAURANT

1 COAST HOSPITAL ROAD
(off Pine Avenue)
LITTLE BAY
NSW

Please Select Menu A or Menu B

2 COURSES \$39.50

3 COURSES \$48.50

All fixed price menus include:

Crusty bread baked fresh on the premises

Complimentary Steamed Fresh Vegetables

Fresh Filtered Coffee (espresso extra)

Please notify us if numbers attending change.

Special occasion dessert platters can be organised-you choose your own selection from our menu or relax and let the chef organise it for you.

Please note: you are welcome to bring your own cake for that special occasion with the following cake charge options.

- 1) Plates and cutlery provided, self cut \$2.50 p/p
- 2) We cut and present your cake with ice cream, cream, raspberry coulie and a fresh strawberry. \$4.00 p/p

NB. Dress code policy of The Coast Golf Club for gentlemen are a collar and no open shoes.

PLEASE NOTE: THE COAST RESTAURANT RESERVES THE RIGHT TO INCREASE PRICES WITHOUT NOTICE.

Phone/Fax 9311 3085

Prices inclusive of 10% GST

The Coast

Golf Club Restaurant

MENU "A"

Fresh medium King prawns, sliced avocado, cherry tomatoes, olives & baby salad leaf with olive oil & strawberry vinegar

Crisp homemade vegetable spring rolls with Hoi sin dipping sauce

The Coast salt & pepper squid served on mesclun salad with crisp bean shoots and a mild Vietnamese dressing

Potato & ricotta ravioli with roast garlic, tomato, basil & shaved parmesan

Tender eye fillet of beef with roast sweet potato, baby beets and garlic & rosemary jus.

Grilled Barramundi fillets served on creamy mash potato with crisp green beans and homemade chilli jam

Breast of Chicken in mild Cajun spices served on roast vegetable cous cous with a cucumber & mint raita

Snapper fillets cooked in a crisp beer batter with golden fried chips and homemade tartare sauce

"All meals served with fresh steamed vegetables."

Sticky toffee pudding with butterscotch sauce

Choc mint cheesecake with marinated strawberries, cream and ice cream

Lemon and lime tart with passion fruit sauce & vanilla bean ice cream

Fresh strawberries dipped in dark chocolate and toasted coconut with espresso ice cream and cream anglaise

Fresh Filtered Coffee with chocolates

The Coast

Golf Club Restaurant

MENU "B"

*Chicken Caesar salad with baby cos, crisp bacon, crouton and grilled chicken
with our own Caesar dressing*

*Smoked Salmon and caviar rosettes served on a warm potato pancake
with Spanish onion, capers & light sour cream*

*Tiger prawns in a crisp beer batter served with a spicy roast tomato
and chilli dipping sauce*

Beetroot & ricotta ravioli with English spinach beurre blanc and shaved fresh parmesan

*Eye Fillet of Beef served on potato and bacon hash with roast cherry tomatoes, crisp
snow peas, and Dijon mustard cream sauce*

*Atlantic Salmon fillet on creamed mash potato with steamed fresh asparagus
and cracked pepper hollandaise*

*Breast of Chicken served on roast sweet potato and wilted baby spinach topped with a
mildly spiced avocado and coriander salsa*

*Wild Barramundi fillets in a crisp beer batter with golden fried chips and
homemade tartare sauce*

"All meals served with fresh steamed vegetables."

Profiteroles filled with crème patissiere topped with warm chocolate fudge

Trio of ice cream with fresh berry coulie and chocolate wafer fingers

Fresh strawberry crepes with raspberry & Cointreau sauce

Home-baked shortbread with ice cream, butterscotch sauce and honeycomb

Fresh Filtered Coffee with chocolates