

# THE COAST RESTAURANT

*Little Bay*

## Starters

Toasted Garlic Bread (3 large pieces)	5.50
Vietnamese Oysters (6) Freshly opened oysters topped with a Vietnamese blend of lime, pickled ginger, chilli, crispy shallots & palm sugar	14.50
Veal, Aubergine & Bocconcini Veal medallion pan-fried & topped with grilled salted eggplant, tomato concassé, bocconcini & basil	14.50
Sautéed Mussels Sautéed mussels with fresh tomato, chorizo & chilli sauce	16.50
Poached Prawns & Avocado Salsa Poached prawns with an avocado, lime, tomato & coriander salsa & served with a herb dressing	16.50
Chicken & Crabmeat Tostada Chilled poached chicken & crabmeat folded in sour cream, wrapped in a tostada & topped with a crunchy salad of spiced red cabbage, carrot & coriander	17.50
Scallops in Half Shell (5) Scallops baked in a half shell & served with confit of shredded duck & chilli jam	18.50
Chilled Roma Tomato & Garden Vegetables Oven flamed skinless roma tomato with olive oil, vinegar & cracked pepper then served with garden vegetables & herbs (V) (GF) (VG)	16.50

## Sides

Bowl of Chips with Aioli	6.00
Tomato, Basil & Bocconcini	6.50
Garden Salad with Avocado & Fetta	6.50

*Gluten free and special diets catered for in advance  
Please advise our Waitstaff if you have any allergies prior to ordering*

## Mains

Tender Grilled European Pepper Steak 300gm grilled MSA rib eye fillet crusted in cracked black pepper, grilled & served with today's potatoes, sweetened beetroot & beans wrapped in bacon	27.50
Pork Tenderloin with Seared Scallops Pork tenderloin sealed & slow roasted then rolled in chopped fennel & topped with scallops, tossed green beans, baby carrots & apple cider sauce	29.50
Oven Roasted Spatchcock Baby chicken, pan sealed & oven finished for 12 minutes, served with wild mushrooms & bacon ragout, potatoes & baby carrots	28.50
Veal Medallions "Oscar" Seared medallions of veal cooked in white wine & topped with prawns & asparagus, finished with hollandaise sauce & served with potatoes & today's vegetables	28.50
Grilled Fresh Market Fish of the Day* Grilled fresh fish of the day served with today's potato & salad with a citrus cream sauce	28.50
Battered Fresh Market Fish of the Day* Battered fish of the day with fat chips, tartare sauce & salad	27.50
Tempura of Asparagus & Mushrooms Tempura of asparagus served with sautéed field mushrooms & fresh herb dressing (V)	18.50
Two-tiered Seafood Platter for 2 A fresh selection of king prawns, chilled oysters, sautéed mussels, grilled fresh fish, fresh fruits, beer battered barramundi, battered prawn skewers & flash fried calamari with golden fried chips, tartare & cocktail sauces & lemon wedges	38.50 per person

\* Subject to market availability

## Desserts

Lemon & Lime Tart Served with Ice Cream & Raspberry Coulis	9.50
Wild Berry Bavarois with Strawberries & Cream A blend of fresh berries & sweetened whipped cream & set in a coup with gelatin sheets & berry puree	6.50
Individual Sticky Date Pudding Individual sticky date pudding with butterscotch sauce & ice cream	9.50
Dropped Cornetto An upside-down wafer cone with almond praline, chocolate, butterscotch & vanilla ice-cream & toppings	8.50
Trio of Gelato with Fresh Fruits Lemon, Mango & Berry Gelato	12.50
Ice Cream with Topping – 3 Scoops	4.00

---

# THE COAST RESTAURANT

*Little Bay*

---

## Espresso Bar

Espresso – Short Black	3.50
Long Black	3.50
Caffe Latte	3.50
Flat White	3.50
Cappuccino	3.50
Macchiato – Short or Long	3.50
De-Caffeinated	3.50
Mugs	4.50
Mocha	4.50
Hot Chocolate	4.50
Teas	3.50
English Breakfast	Irish Breakfast
Earl Grey	Regular
Peppermint	Chamomile
Green	

*Please ask for our other selection of herbal teas*

---