

The Coast Restaurant

soup of the day - made fresh daily, please see the blackboard. \$8.50

ravioli of the day- please see the blackboard for today's fresh ravioli special. \$14.00

avocado caesar: traditional caesar salad with sliced fresh avocado and toasted pine nuts. \$14.00

salt & pepper squid served on a traditional thai style salad with mint and coriander. \$15.50

crisp vegetable spring rolls with hoi sin dipping sauce. \$12.50

fresh tiger prawns cooked in a crisp tempura batter with sweet chilli dipping sauce. \$16.00

salad of fresh medium king prawn, wild rocket, pear and shaved parmesan with extra virgin olive oil. \$16.00

sea scallops baked in the shell with ginger, garlic, chilli, lemongrass and coriander butter. \$16.00

mixed seafood plate: prawns, oysters, sea scallop, smoked salmon & caviar. \$17.00

pacific oysters: chilled, natural with cocktail sauce and lemon. (6) \$16.50 (12) \$24.00

: thai shots with lime, chilli, lemongrass and coriander. (6) \$17.00 (12) \$25.00

: mornay, baked in the oven with béchamel and cheese. (6) \$17.50 (12) \$26.00

eye fillet of beef, creamy mash potato, grilled tiger prawns, red wine jus and hollandaise sauce. \$26.50

confit of duckling with fresh orange, five star and cinnamon, on wilted bok choy. \$25.00

oven roasted loin of lamb served on roast sweet potato with green beans and a fresh beetroot relish. \$25.50

sand whiting fillets in crisp beer batter with golden fried chips, tartare sauce and lemon wedges. \$24.00

whole schnapper: thai style crisp fried with our own thai sweet chilli sauce. \$28.00

: grilled with lemon and oregano butter. \$28.00

grilled fillet of barramundi with fresh tiger prawns on roasted rosemary potatoes and baby spinach. \$26.50

fisherman's catch: a selection of barramundi in beer batter, tempura prawns, crumbed calamari, oyster in batter, crumbed scallop and golden fried chips with tartare sauce and lemon. \$25.00

the coast seafood platter

a selection of fresh king prawns, pacific oysters, balmain bugs, smoked salmon with caviar, barramundi in crisp batter, tempura prawns, fried calamari, and sea scallops presented with fresh seasonal fruit, golden fried chips and condiments \$38.50 p/p

bowl of chips \$5.50

mixed green salad \$5.50

greek salad \$8.50

gluten free and vegetarians can be catered for – please see your wait staff.

please note your drink account is separate to your food account.

Desserts

sticky toffee pudding served warm with butterscotch sauce,
cream and ice-cream \$9.50

home-baked shortbread topped with vanilla ice-cream,
honeycomb and butterscotch sauce \$9.50

brandy snap and profiterole filled with custard topped with warm chocolate ganache, cream &
ice cream \$9.50

lemon and lime tart with passionfruit sauce
and vanilla bean ice cream \$9.50

strawberry and raspberry eton mess with vanilla mascapone \$9.50

crème brulee with marinated strawberries \$9.50

cheese selection

king island surprise bay cheddar
timboon farmhouse st josephs blue
king island gold medal brie

single cheese \$12.50 two cheese \$14.50 three cheese \$16.50

espresso bar

espresso –short black
long black
caffè latte
flat white
cappuccino
macchiato – short or long
de-caf
all \$3.50

mocha
hot chocolate
mugs
all \$4.50

english breakfast
irish breakfast
earl grey
regular
peppermint
cammomile
green
all \$3.50

please ask for
our selection
of other herbal
teas