

# *The Coast Golf Club*

## *Restaurant*

A la carte menu ~ dining Wednesday to Sunday luncheon, Wednesday to Saturday evening ~ groups please refer to Set Menu options.

**Soup of the day - made fresh daily \$8.00**

**Chicken Caesar salad: grilled chicken, baby Cos, bacon, garlic croutons, parmesan \$13.50**

**Chilled Pacific oysters natural with cocktail sauce and lemon. Half Dozen \$15.50  
Dozen \$22.50**

**Fresh Pacific oysters with smoked salmon, Spanish onion and salmon caviar (6) \$16.50**

**Mixed fresh seafood plate: oysters, prawns, smoked salmon, sea scallop and caviar \$16.00**

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

**Smoked salmon served on a warm potato pancake with sour cream and salmon caviar \$16.00**

**Crisp vegetable spring rolls with hoi sin dipping sauce \$12.00**

**Fresh tomato and basil risotto with steamed fresh asparagus and shaved parmesan cheese \$14.00**

**Sea Scallops baked in the shell with ginger, garlic, chilli, lemongrass and coriander butter \$16.00**

**Ravioli of the day- see the blackboard for today's fresh ravioli special \$13.50**

**Grain fed scotch fillet, traditional Irish Colcannon, wilted baby spinach, rosemary jus and crisp fried leeks \$24.50**

**Twice cooked duckling, Asian greens, and chilli plum sauce \$25.00**

**Roast marinated loin of lamb; sweet potato mash, fresh asparagus, and homemade onion jam \$24.50**

**Herb crusted breast of chicken, mushroom risotto, oven roasted Roma tomatoes,  
basil pesto \$24.00**

**Eye fillet of beef, creamy mash potato, grilled tiger prawns, red wine jus and  
hollandaise sauce \$26.00**

**S.A flathead fillets in crisp beer batter with golden fried chips, tartare sauce and  
lemon wedges \$23.00**

**Grilled fillet of barramundi, fresh broccolini, garlic tiger prawns and fragrant basil  
oil \$25.50**

**Whole schnapper: Thai style crisp fried with our own Thai sweet chilli sauce  
or grilled with lemon and oregano butter \$27.00**

**Fisherman's Catch: a selection of barramundi in beer batter, tempura prawns,  
crumbed calamari,**

**battered oyster and scallop, golden fried chips, tartare sauce and lemon \$24.00**

### **The Coast Seafood Platter**

**A selection of Fresh king prawns, Pacific oysters, Balmain bug, Tasmanian smoked  
salmon,**

**barramundi in crisp batter, tempura prawns, fried calamari, and Tasmanian  
scallops**

**presented with fresh seasonal fruit, golden fried chips and condiments \$37.50 p/p**

**All meals served with fresh seasonal vegetables**

**Bowl of chips \$5.50**

**Mixed green salad \$5.50**

**Greek salad \$8.50**

## **Desserts**

**Sticky toffee pudding served hot with butterscotch sauce,  
cream and ice-cream \$9.00**

**Home-baked shortbread topped with vanilla ice-cream,  
honeycomb and Butterscotch sauce \$9.00**

**White chocolate mud cake with orange & Cointreau syrup and  
Hazelnut ice cream \$9.00**

**Lemon and lime tart with passionfruit sauce  
and vanilla bean ice cream \$9.00**

**Home-made Chocolate Minted Cheesecake with marinated strawberries and crème  
anglaise \$9.00**

**Local and imported cheeses with fresh fruit and crackers \$14.50**

## **Espresso Bar**

**Espresso –short black  
Long black  
Caffe latte  
Flat white  
Cappuccino  
Macchiato – short or long  
De-caf  
All \$3.00**

**Mocha  
Hot Chocolate  
Mugs  
All \$4.00**

**English breakfast  
Irish breakfast  
Earl grey  
Regular  
Peppermint  
Cammomile  
Green  
All \$3.00**

**Please ask for  
our selection  
of other herbal  
teas**