

## STARTERS

<b>GARLIC BREAD</b>		9
<b>CHEESY GARLIC BREAD</b>		11
<b>BRUSCHETTA (V)</b> Topped with balsamic glaze, parmesan and fried basil		11
<b>CAULIFLOWER, PARMESAN AND TRUFFLE SOUP</b>		12
<b>ONION RINGS</b> With aioli and sweet chili sauce		13
<b>PRAWN GYOZA</b> Served with sesame dressed salad and yuzu and wasabi soy		15
<b>VEGETABLE GYOZA</b> Served with sesame dressed salad and yuzu and wasabi soy		15
<b>CHICKEN WINGS (GF)</b> Choice of dressing (sticky bbq, garlic, parmesan, buffalo, Korean, honey garlic and umami miso)		16
<b>CHICKEN SKIN (GF)</b> Served with spiced vinegar		7
<b>MUSSEL POT (GF)</b> Mussels cooked with ginger, garlic, chili, spinach and a seafood broth. Served with garlic bread	(small) (Large)	18 23
<b>COFFIN BAY OYSTERS</b> Natural Klappertick Bloody Mary Granita	26 (1/2 Doz) 37 (1 Doz) 27 (1/2 Doz) 38 (1 Doz) 27 (1/2 Doz) 38 (1 Doz)	
<b>SEAFOOD</b>	<b>MISCELLANEOUS</b>	<b>STRAWNINE</b>
<b>SALT AND PEPPER SQUID</b> Served with chips, tartare and a lemon wedge	18	27
<b>FISH AND CHIPS</b> Choice of battered, crumbed or oven baked (GF), served with chips, tartare and a lemon wedge	19	26
<b>ATLANTIC SALMON (GF)</b> Served with a cauliflower puree, roasted herbroom carrots, broccoli, blistered cherry tomatoes and herb butter.		37
<b>PAN SEARED BARRAMUNDI (GF)</b> Topped with a miso glaze and served with Jerusalem artichoke puree, served with seared king oyster mushrooms, broccolli florets and Jerusalem artichoke crisps		37
<b>SEAFOOD PLATTER</b> Grilled barramundi, scalp squid, choice of oysters, buttered prawns and a mussel pot served with chips, tartare and a lemon wedge		42

## SALADS

<b>CAESAR SALAD</b> Cos lettuce tossed in Caesar dressing with shredded bacon, croutons, parmesan and hard boiled eggs (Add ons: anchovies (4), chicken (6), pork belly (7), scalp squid (8), prawns (9))		21
<b>NICOISE SALAD (GF)</b> Mixed salad served with salmon flakes, hard boiled egg, beans, olives, baby potatoes and tomato tossed in a dijon mustard vinaigrette		24
<b>CHICKEN PESTO SALAD (GF)</b> Medium tossed in a green goddess dressing served with avocado, pine nuts, cherry tomato and cucumber.		26
<b>SQUID TENTACLE SALAD</b> Fried squid tentacles tossed in sesame dressed salad served with cherry tomato, cucumbers and avocado.		26

## OFF THE GRILL

<b>RUMP CAP 400gm (GF)</b> Cooked to your liking, served with chips (200 gm - 25)		40
<b>SCOTCH FILLET 350gm (GF)</b> Cooked to your liking, served with chips		45
<b>DOWNER MIXED GRILL (GF)</b> Rump cap cooked to your liking, served with pork, snags, pork chop, chicken stevens, bacon, caramelized onions and a fried egg		42
<b>RODEO BURGER</b> 2 rlb and brisket patties cooked to your liking served on a brioche bun with mesquin, sliced tomato, bbq sauce, bacon, cheese and onion rings. Served with chips		27
<b>AMERICAN CHEESEBURGER</b> 2 rlb and brisket patties cooked to your liking served on a brioche bun with pickles, american mustard, ketchup and red onions. Served with chips		27
<b>SOUTHERN FRIED CHICKEN BURGER</b> Deep fried chicken thighs served with coleslaw, stracha mayo, gherkins and cheese		27
<b>PORK</b>		
<b>BBQ PORK RIBS (GF)</b> Served with Cajun corn kernels and chips		36
<b>CRISPY PORK BELLY (GF)</b> Served with mashed potato, mixed mushrooms, bok choy and honey soy.		36

## CHICKEN

<b>BUTTERMILK FRIED CHICKEN</b> Deep fried chicken thighs served with corn muffin, chips and ranch sauce		29
<b>ROASTED SPATCHCOCK</b> Served with choice of gravy, herbroom carrots and Brussels sprouts.		32

## BEEF

<b>BEEF BOURGUIGNON (GF)</b> Beef braised in red wine served with silky mash, caramelized onion, mushrooms and bacon		35
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## PASTA

Choice of penne or spaghetti  
Add ons: Chicken (8), Pork Belly (7), Prawns (9), Squid (8)

## CARBONARA

Bacon sauted in garlic butter, cream and parmesan

<b>MUSHROOM AGLIO OLIO (V)</b> Assorted mushrooms sauted in garlic butter and chili flakes. Served with pickled ginger and deep fried enoki mushrooms.		26
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## LASAGNA STACK

Lasagna topped with bolognese and cheese served with garlic bread and chips

## BOLOGNESE

Topped with parmesan cheese

## VEGETARIAN/VEGAN

### VEGAN BURGER

Plant based burger patty in a potato bun with beetroot, mixed lettuce, tomato and vegan burger sauce

### VEGAN BOLOGNESE

Choice of spaghetti or penne plant based mince

### VEGAN MAPO TOFU

Served with rice

### VEGETABLE STACK

Deep fried provolone cheese topped with Napoli sauce, grilled eggplant, grilled zucchini and cheese. Served with sweet potato fries and salad

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## SCHNITZELS

CHICKEN SCHNITZ

23

BEEF SCHINTZ

25

LAMB SCHINTZ

26

### Topplings

Parm (6) (house made nap sauce with cheese)

Horserdian (6) (house made nap with ham, pineapple and cheese)

Ausale (6) (BBQ sauce, caramelized onions, bacon, cheese and egg)

Mexican (6) (mexican nap, avocado, fresh salsa, and sour cream)

BAH-NINDYCKT (7) (bacon, avocado, poached egg, hollandaise)

Kidpatrik (6) (ketchup sauce, diced bacon and cheese)

Meatlovers (6) (house made nap, pepperoni, salami, sausage and cheese)

Japanese Curry (9) (japanese curry served with rice and japanese rice seasoning)

Skellan (6) (pesto, nap, olives, sundried tomato, cheese)

Doe Dah (7) (ham, mushroom, cheese, seed mustard sour cream)

### Gravies & Sauces (efo)

Gravy (3)

Meatlovers gravy (3)

Dianna gravy (3)

Pepper Gravy (3)

Red wine jus (3)

Garlic sauce (5)

Garlic pretzels (9)

## MONGOLIAN STIR-FRY

served with noodles or rice

(VNB) (CHICKEN)

(BEEF)

(PORK)

(SEAFOOD)

23 26 26 27

29

## ASIAN CORNER

LAMB NECK ROGAN JOSH (efo)

Served with rot, fried curry leaves and sautéed rice

33

BEEF TAPA

Served with garlic rice, fried egg, salsa, pickled papaya and dipping sauce

29

CRISPY HOCK (efo)

Served with salsa, Asian dipping sauce pickled papaya and plain rice

36

SIZZLING PORK SISIG

Cherry pork, pork, baby and liver sautéed with onion, red onion, and sautéed mushrooms served on a sizzling plate

31

## ROAST OF THE DAY (efo)

(Please ask staff for daily offerings)  
Served with spuds and choice of gravy

20

26

## KIDS MEALS

Choose with a choice of chocolate or milky mousses (Drink + 1)

12

CHEESE BURGER

DINO NUGGETS

CHICKEN TENDERS

KIDS CARBONARA

KIDS BOLOGNESE

## SWEET TOOTH CORNER

CHOCOLATE MUDCAKE

Served with whipped cream and a scoop of vanilla ice cream

13

STICKY DATE PUDDING

Served with whipped cream

13

BANOFFEE TART

Sweet short bread tart filled up with caramel and topped with banana slices, whipped cream and chocolate shavings

13

BANANA & NUTELLA COBBLER

Served with a scoop of vanilla icecream. (Please allow 15-20 minutes for cooking time)

13

CHEFS CHEESECAKE OF THE DAY

Please see specials board for the daily offering

13

CREME BRULEE PAVLOVA JARS

Served with toffee, whipped cream and mixed berries

13

NUMMITY

STARTERS



# Sunset Bistro

  
**Sunowner**  
motel hotel