

LACHLAN'S RESTAURANT, AUTUMN 2007 MENU

Bread Selection \$ 5.50
Garlic or herb

ENTRÉE

Herb Gnocchi* \$10.50
Panfried and served with brown butter, rocket and parmesan

Chicken Rolls \$15.50
Poached chicken and mushroom roll served with capsicum coulis and herb salad

Artichoke Salad* \$10.50
Salad of grilled artichoke, shaved fennel and truffles served with lemon vinaigrette

Fettuccini with Prosciutto** \$14.50
Served with dried cherry tomatoes, basil, extra virgin olive oil and truffles

Lamb Liver Ragout \$12.50
Sautéed with wild mushrooms, brandy and cream, served on top of toasted Ciabatta

Duck Risotto \$15.50
Lightly spiced duck with walnuts, orange peel and mascarpone

Grilled Scallops \$15.50
Grilled and served with carrot and coriander fritters, cumin scented yoghurt

Tandoori Quail Breast \$15.50
Panfried and served with eggplant ravioli and cucumber raita

MAIN

Fish of the Day \$27.50
Grilled and served with medley of greens, cherry tomatoes and tomato Jelly

Schizimi Pepper Prawns \$28.50
Stir fried prawns with snow peas, sugar snaps, asparagus and shallots

Mixed Seafood \$28.50
Charred and served with jasmine rice, spiced coconut cream sauce and chilli coconut chutney

Scotch Fillet \$24.50
Char grilled then served with chips and garden fresh greens

Veal Piccata \$28.50
Veal escallops braised with Marsala, served with artichokes, cannellini beans, kalamata olives and polenta wafers

Pea and Corn Risotto* \$20.50
Pea and roasted corn with mint and parmesan

Chicken Caesar Salad** \$17.50
Baby cos lettuce with homemade Caesar dressing, crispy pancetta and tender chicken fillet

Vegetarian Special of the Day* \$17.50
Our staff will explain today's special

* Vegetarian

** Can be served as vegetarian



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DESSERTS

Today's Special Dessert	\$9.50
Traditional Tiramisu with Biscotti	\$9.50
Orange and Almond Flourless Cake with Vanilla Anglaise	\$9.50
Vanilla Crème Brulee with Passionfruit Sauce	\$9.50
Fresh Fruit Plate with Canadian Maple Syrup	\$9.50
Australian Cheese, Quince Paste and Lavoush	\$10.50

Cappuccino, Café Latte, Flat White, Long Black, Short Black \$2.70
Vienna Coffee, Hot Chocolate \$2.70

Liqueur Coffees

Irish – Irish Whiskey
Roman – Galliano
Gaelic – Cointreau
Jamaican – Tia Maria
Mexican – Kahlua
French – Brandy
\$8.00

Dessert Wine

Boatshed Vineyard Botrytis Chardonnay 375ml bottle – \$48.00, glass – \$11.50
Gartelmann Ambrosia 2004 375ml bottle – \$46.00, glass – \$11.00

Port

Galway or Hardys Show 750ml bottle – \$69, glass – \$8.50

Sherry

Tio Pepe – \$3.50

Liqueurs

Choose from our extensive range – \$6.50

Cognac

Martell VSOP Medaillon – \$8.70

Prices include GST

