# **SMALL PLATES**

SIVIALL FLATES			
Roasted pepper and tomato soup Dinner roll & butter	\$15	<b>Cajun Calamari</b> Pan fried and served with spicy mayo	\$18
<b>Garlic bread (vg)</b> Add Cheese Abbey Beach sourdough with garlic butte	<b>\$13</b> \$2 r	<b>Bruschetta (v)</b> Served with sun dried vine tomatoes, basil, red onions drizzled with olive oil	\$15
<b>Caesar salad</b> Baby Cos leaves with shaved parmesan, bacon, poached egg and garlic croutons with anchovies	\$22	<b>Crab cakes</b> Blue swimmer crab cakes with mango and lime salsa accompanied by a herb salad	
Add char grilled chicken \$6, prawns \$7, smoked salmon \$8		Thai beef salad Grilled marinated beef, cherry tomato, coriander, cucumber, mint, onion, lettuce	\$27.50
<b>Trio of beetroot salad (vg)</b> Baked, poached and pickled beetroot	\$17	tossed with Thai dressing	
served with feta and watercress		Tuna nicoise salad	\$19.50
		Served with olives, boiled egg, potatoes and beans	
MAINS			
<b>Garlic prawns (gf)</b> Pan-fried prawns in fresh garlic with a hint of white wine and cream served with basmati rice and salad	\$32	<b>Chicken parmigiana</b> Crumbed chicken breast topped with ham, homemade fresh local tomato napolitana sauce and melted mozzarella served with fries and a rocket salad	\$29
Seafood linguine	\$36		
Served with prawns, mussels, scallops, squid and market fresh fish			
<b>Grilled barramundi</b> Served with warm salad of roast	\$36.50	<b>Slow cooked lamb shank</b> Served with rosemary jus, buttered mash, mushrooms and shallots	\$33
pumpkin, pine nuts, feta, baby spinach, roasted potatoes and salsa verde <b>Creamy butter chicken masala</b>	\$32	Sweet potato papardelle (vg) Freshly cooked broad pasta with coconut cream, salsa di pomodoro (tomato sauce)	\$28
A delectable indian chicken curry served	JJZ	and served with a slice of garlic bread	
with hot naan bread, mint raita and poppadoms		Fish & Chips Grilled or crispy beer battered local fish with salad, fries with tartare sauce	\$27
GRILL			
<b>Sirloin steak 300 gram (gf)</b> Add garlic prawns - \$12	\$37	<b>Smokey BBQ pork ribs (gf)</b> Slow cooked pork spare ribs, glazed	\$28

\$45 Ribeye on the bone 450 gram (gf) Add garlic prawns - \$12 \$44 Scotch fillet 300 gram (gf)

Add garlic prawns - \$12

0

All steaks are flame grilled, cooked to your preference and served with sauteed green beans and thick cut fries. You could also select a sauce from the choices of smokey BBQ, peppercorn sauce, mushroom sauce, red wine jus or salsa verde

with homemade smoky BBQ sauce and

served with rough cut slaw

## PIZZA

<b>BBQ meat lovers pizza</b> Grilled chicken, ham, beef, mozzarella cheese and BBQ sauce	\$22	<b>Margherita pizza (vg)</b> Mozzarella, fresh basil, EVOO and napolitana sauce	\$19.50
<b>Pizza funghi</b> A celebration of assorted mushrooms on finished with toasted pine nuts	\$21	Ask about our gluten free bases	+\$5

## SIDES

A bowl of fries	\$12
Mashed potato	\$8
Parmentier potatoes	\$10
Tossed Salad	<b>\$8</b>
Seasonal steamed vegetables	<b>\$9</b>

#### **KIDS MENU**

<b>Fish &amp; chips</b> Battered fish with fries, salad and tartar sauce	\$14
<b>Chicken nuggets</b> Chicken nuggets with fries and tomato sauce	\$13
<b>Burger</b> Mini steak burger with lettuce, tomato and fries	\$14
<b>-lawaiian pizza</b> -lawaiian pizza - napolitana sauce, ham, pineapple & cheese	\$14
Margherita pizza Napolitana sauce, slice tomatoes, basil & cheese	12.50

#### DESSERT

<b>Abbey hot chocolate brownie</b> Baked fresh and served with vanilla ice cream	\$14.50
<b>Creme brûlée</b> Homemade vanilla cream brûlée served with biscotti	\$15
Fresh fruit	\$13
Fresh sliced seasonal fruit	\$9
3 scoops of vanilla ice cream served with your choice of strawberry, chocolate or banana topping	

Please advise wait staff if you have any food allergies.

Payment can be made by the following methods ; room charge, debit or credit card. We no longer accept cash. 2% surcharge applies for payments made using AMEX.