

## ENTREES

### SOUP OF THE DAY

*Please ask our staff for today's soup* **\$5.50**

**GARLIC BREAD, or GARLIC & CHEESE BREAD** **\$5.20**

**HOMEMADE ASSORTED DIPS** **\$9.90**  
*Consisting of 3 assorted dips & toasted ciabatta bread*

**CAJUN CALAMARI** *with a Garlic Aioli* **\$9.90**

**CORN CAKE** – *with Bacon, Teriyaki Chicken, Guacamole & Spinach* **\$9.90**

**FRESH GRILLED ASPARAGUS** - *with a Chunky Tomato Vinaigrette* **\$8.00**

**BANANA PRAWNS** – *Pan Fried with a Sweet Chilli, Coriander & Lime Butter* **\$13.90**

### TASMANIAN OYSTERS

*Served ~ Natural,  
~ Kilpatrick  
~ Garlic & Fennel Cream*

**½ Doz \$10.50**  
**1 Doz \$18.00**

**MEZZE PLATE** – *Marinated Olives, Mushrooms, Fresh Asparagus, Prosciutto wrapped Boconcini, Beetroot Dip & a Smoked Trout Pate with Crisp Bread* *for 2* **\$16.90**

**HOT SEAFOOD 'GRAZING' PLATE** – *Cajun Dusted Calamari, Fennel & Cream Oysters, Crumbed Fish Bites, & whole Grilled King Prawns* *for 4* **\$36.00**

## SALADS

**CHILLED TIGER PRAWN** – *a salad married with Ruby Grapefruit, Fetta, Baby Cos Lettuce and a light Mint Dressing* **\$16.50**

**CHICKEN CAESAR SALAD** – *marinated with a light Honey Soy* **\$15.90**

**TERIYAKI LAMB SALAD** – *served Warm with Green Beans, Snow Pea Shoots, Carrots, and Pine Nuts dressed with a Pesto Cream* **\$16.50**

**PANZANELLA** – *a traditional Italian Salad consisting of Crisp Salad Leaves, Sun Kissed Tomatoes, Spanish Onions, Cucumber, Crusty Bread and a Red Wine Vinaigrette* **\$11.00**

## SOMETHING TO SHARE

## MAINS

### From the paddock

**PORTERHOUSE 400GM** \$25.50  
**SCOTCH FILLET 400GM** \$25.50

*Served with a choice of the following styles:*

*Aussie - Bacon, Egg & Onion*

*Seafood - in a Garlic & Cheese Sauce*

*Kilpatrick - Bacon, Worcestershire sauce, Cream & Demi*

*Mushroom or Pepper Sauce*

### **ROAST OF THE DAY**

*Please ask our staff for today's roast* \$18.90

### **HOISIN PORK KEBABS –**

*Char Grilled and served with a Red Cabbage Coleslaw*  
\$19.00

### **VEAL PARMAGIANA**

*Served with your choice of Chips & Salad or Vegetables*  
\$18.50

### **PESTO MARINATED LAMB FILLETS**

*served on a Butternut Pumpkin & sweet corn mash with  
Pesto Cream Salsa* \$21.50

### From the "Hen House"

### **ZESTY PORTUGESE CHICKEN & PAELLA –**

*Marinated Chicken served on a Green Onion, Red Capsicum  
& Saffron Paella* \$19.00

### **CHICKEN & BEEF FAJITA'S**

*Pan fried Chicken & Beef strips tossed with Capsicum, Onion  
& Zesty Mexican Spices accompanied by Tortillas, Sour  
Cream, Guacamole & Shredded Tasty. Sounds Yummy,  
Is Yummy!!* \$18.50

### **CHICKEN "PARMA"**

*Or you can try a Parma with a difference. Please try one of  
the following:*

*Pizza - Ham, Olives, Mushrooms, Tomato, Shrimps, Cheese*

*Tropicana - Ham, Pineapple, Tomato & Cheese*

*Mexicana - Capsicums, Mushrooms, Salsa, Cheese, Guacamole  
& Sour Cream* \$18.50

### *From the Deep Blue Sea*

#### **SANDY'S TREASURE CHEST**

*Consisting of Gummy Flake, Prawns, Scallops, Calamari, Chips, Salad and Tartare Sauce* **\$21.90**

#### **FRESH EAST COAST GUMMY FLAKE**

*Can be served either **Grilled** or **Fried** with chips, salad & Tartare sauce* **\$19.90**

#### **CAJUN DUSTED CALAMARI**

*Served with Seasoned Potato Wedges, a Crispy Green Salad and a Garlic Aioli* **\$19.00**

### **SEAFOOD PLATTERS**

*Amstel has quickly become renowned for our Monstrous Seafood Platters. Regular Diners are now booking Platters in advance so they don't miss out!*

*These platters are available on Friday's & Saturday's. However, with 2 days notice, we can certainly have one ready for any Lunch or Dinner.*

*The platters consist of Moreton Bay Bugs, Smoked Salmon, King Prawns, Oysters, Mussels, Gummy Flake, Scallops, Tiger Prawns & Cajun Calamari. Yes, we can also include ½ a Crayfish served either Natural, Mornay or Thermadore*

Cost: Platter for 1 **\$35.00** or **\$50.00** with Half Cray  
Platter for 2 **\$65.00** or **\$80.00** with Half Cray

### *From Temptation Corner*

#### **LEMON CHEESECAKE –**

*with a Rhubarb Toffee Syrup* **\$5.50**

#### **STRAWBERRY RAMANOFF -**

*Served in a Brandy Snap Basket* **\$6.50**

#### **BANANA SPLIT**

*With Vanilla Ice Cream, Banana, Cream & Crushed nuts with your choice of Chocolate or Raspberry Sauce*

**\$5.50**

#### **DARK CHOCOLATE TERRINE -**

*Served with Raspberry Coulis and cream* **\$5.50**

#### **APPLE STRUDEL**

*Served with warm Custard & Cream*

**\$5.50**

#### **FRESH FRUIT SALAD –**

*served in a Chocolate Cup*

**\$5.50**

**THE SUMMER SIZZLER \$16.90 MEAL DEAL**  
**2 COURSE SPECIAL**

*Dine with us Monday - Friday lunch and receive a FREE glass of Beer, Wine Or Soft Drink, if you order off the \$16.90 Menu.*

**ENTREES**

*Soup of the Day  
Dip Platter  
Cajun Dusted Calamari  
Grilled Asparagus with a Chunky Tomato Vinaigrette*

**MAINS**

*Roast of the Day  
Chicken Kiev  
Chicken Parmagiana  
Warm Teriyaki Lamb Salad  
Gummy Flake  
Chicken & Beef Fajitas  
Quiche Lorraine  
Hoi Sin Pork Kebabs on Red Cabbage Coleslaw  
Zesty Portugese Chicken & Paella  
Honey Soy Chicken Caesar Salad  
Bacon & Chicken Corn Cakes  
Rump Steak **\$18.90**    Seniors Steak **\$13.90***

**DESSERTS**

*Lemon Cheesecake with Rhubarb Toffee Syrup  
Apple Strudel & Custard  
Strawberry Romanoff in a Brandy Snap Basket  
Iced Chocolate Terrine  
Banana Split  
Fruit Salad*

**SENIORS MENU - \$10.90**  
**2 COURSE**

*All seniors may choose a Main & a Dessert from the \$16.90 Menu. If you don't wish to have the sweet, you may have the Soup of the day instead.  
The FREE drink does NOT coincide with the Seniors Menu.*

**\$12.00 Parma & Pot Deal**

*Dine with us on any Thursday evening and you can have a Chicken Parma (traditional) and a **FREE** pot of either Heavy or Light Beer. This Meal Deal is available in both the Restaurant and Sports bar area.*

