

Breads to share

Garlic, Herb and Cheese Baguette \$5.95

Whole baguette smothered with garlic butter and cheese

Chefs Cobb \$6.95

House made by our chefs

Starters

Oysters Kilpatrick ½ Dozen \$17.95

Pacific Oysters topped with bacon and worcestershire sauce

Soup Of The Day \$8.95

Served with grilled cheese Turkish bread

Trio Of Dips \$10.95

House made by our chefs

Lighter Meals

Wagyu Burger \$13.95

Wagyu pattie, BBQ sauce, lettuce, carrot, onion, tomato, beetroot and cheese on a toasted Panini served with beer battered chips

Crumbed Chicken Schnitzel Burger \$13.95

Crumbed Chicken thigh, seeded mustard mayo, lettuce, carrot, onion, tomato, beetroot and cheese on a toasted Panini served with beer battered chips

Plantation Pizza \$12.95

House made pizza base topped with Napoli sauce, mozzarella cheese, bacon, pineapple, onion, capsicum and chilli flakes

Toasted Sandwich & Beer Battered Chips \$7.50

Chice of 1 Meat filling (Chicken, Ham, Bacon, Salmon) and up to 3 choices of tomato, avocado, cheese, asparagus, onion, carrot, beetroot, pineapple, lettuce

Extra meat fillings \$2.00

Extra fillings \$1.00

Salads

Smoked Chicken and Pinenut \$19.95

Warm house smoked breast of Chicken atop Mesclun salad tossed with red wine vinegarette and roasted Pinenuts

Caesar \$14.95

Cos lettuce with house Anchovy mayonnaise, shaved Parmesan, Bacon lardons, poached egg, Anchovy fillets and Croutons

Add Cajun Chicken \$4.50

Add Garlic Prawns \$6.50

Roast Vegetable and Camembert \$16.95

Oven roasted vegetable layered with Mesclun and Camembert, Dill Aioli and Kumera chips

Add Cajun Chicken \$4.50

Hot Rocks

It's not just a meal, it's an experience

Eye Fillet Steak \$26.95

Chicken Breast Fillet \$17.95

Barramundi Fillet \$17.95

Prawn Skewers \$17.95

Lamb \$21.95

All meals are served with an Idaho Potato and sour cream, Fresh garden salad and your choice of up to 2 sauces;

- Mushroom • Pepper • Dianne
- Gravy • Creamy Dijon • Sweet Chilli
- Hot Chilli • BBQ • Tomato • Aioli
- Garlic Butter • Hollandaise • Tartare
- Cocktail

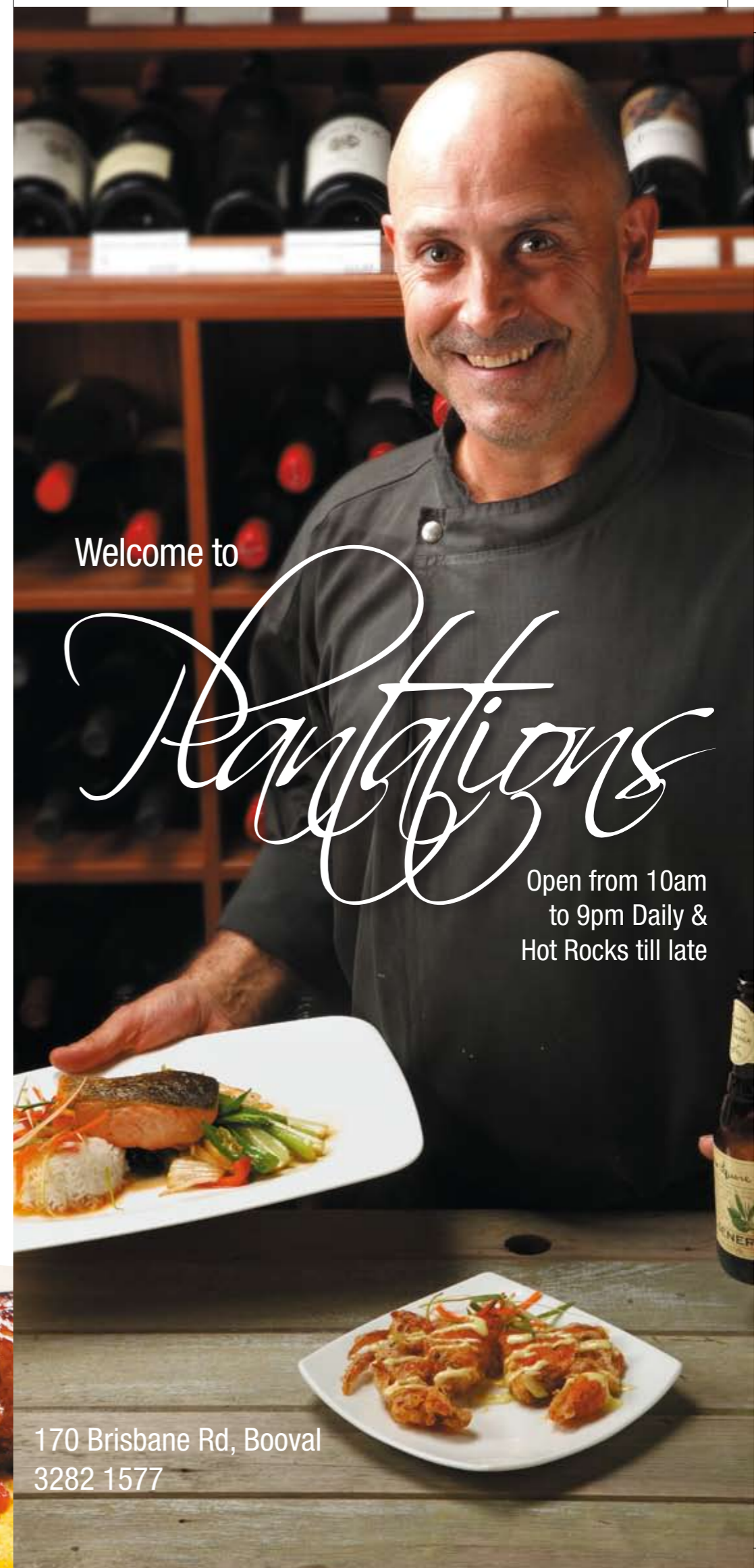
CAUTION! Please do not touch the Rocks as they are EXTREMELY HOT!

Specials \$15.95ea

200gm Rump served with Beer Battered Chips and Garden Salad, your choice of sauce

Nile Perch and Lemon Myrtle Sauce served with Beer Battered Chips and Garden Salad

PA's Chicken and Avocado Salsa with Mozzarella melt served with Beer Battered Chips and Garden Salad



Welcome to

Plantations

Open from 10am to 9pm Daily & Hot Rocks till late

170 Brisbane Rd, Booval
3282 1577

Main Choices

Barramundi \$19.95

Grilled, Crumbed or Battered served with beer battered chips and fresh garden salad

Chefs Pasta \$18.95

Colin's house made Fresh Pasta.
Check out the Specials Board for today creation

Trawlers Catch \$21.95

Crumbed Prawns, Scallops, Calamari and Fish with Natural Oysters served with beer battered chips and fresh garden salad

Slow Braised Lamb Shank \$24.95

Slow cooked Shank with herbs, garlic and vegetables in a red wine and tomato sauce served with creamy garlic mash

Chicken and Asparagus Crepe \$16.95

Chicken, cheese and Asparagus mixed with a creamy Chicken veloute wrapped in a light crepe served with beer battered chips and fresh garden salad

Szechuan Prawn and Crab Noodles \$24.95

Wok tossed Prawns, Crab Meat and Asian vegetables with fragrant Szechuan sauce and thin egg noodles

Sizzling Mongolian Beef \$18.95

Marinated Beef strips, Jasmine rice and wok tossed Asian vegetables served sizzling to you on a Hot Rock

Semi Dried Tomato and Bocconcini Chicken Breast \$22.95

Crumbed breast filled with semi dried tomato, Bocconcini cheese and spinach topped with Hollandaise sauce served with sweet mash potato and fresh garden salad

Signature Dishes

Try with our handcrafted boutique beers for an added dining experience

	Without Beer	With Beer
Chilli Jam Pork Sirloin	\$22.95	\$27.95
Char grilled pork sirloin, chilli jam, crisp polenta wedges, steamed greens Suggested Beer: The tropical fruit aroma of the James Squire Golden Ale complements the 3 S's of this dish; sweet, succulent & spicy		
Sambucca Salmon	\$26.95	\$31.95
Grilled Atlantic Salmon, Jasmine rice, wok tossed Asian vegetables, Sambucca butter Suggested Beer: James Squire Pilsener: the distinctive floral hop aromas and zesty finish of this unique brew harmonize the natural oiliness of fine salmon and sweetness of sambucca		
Chicken Wellington	\$22.95	\$27.50
Avocado, Camembert and breast chicken encased in puff pastry, semi dried tomato, mushroom and bacon creamy sauce with a fresh garden salad Suggested Beer: The richness of melted camembert, and the complexity of the bacon creamy sauce in this fantastic dish are accentuated by the refreshing fruity hop finish of Kosciuszko Pale Ale		
Prince of the Paddock OP Rib Eye	\$27.95	\$32.95
Char grilled Rib Eye, sweet potato and beetroot mash, vegetable m \acute{e} lange, rocket, seeded mustard jus and fried leek Suggested Beer: Complement the great piece of marbled steak with the rich aromatic ale, Macs Sassy Red. Winner of BREWNZ every year from 2003 to 2006.		

Smaller Meals \$9.95

All meals served with your choice of either Salad **OR** Vegetable **OR** Chips

Crumbed Fish

Grilled Sausages

Crumbed Calamari Rings

Chicken Goujon

Crumbed Torpedo Prawns

Roast of the Day with vegetables

Sides

Creamy Garlic Prawns	\$6.50
Beer Battered Chips	\$4.95
Garden Salad	\$4.50
Wok tossed Asian Vegetables	\$4.50
Vegetable Melange	\$4.50
Sweet Potato Mash (Sweet Chilli, Cinnamon)	\$3.50
Creamy Garlic Mash	\$3.50
Jasmine Rice	\$2.00
Sauce Boat	\$2.00

Char Grilled Steaks

400gm T/Bone	\$29.95
300gm Black Angus Sirloin	\$26.95
300gm Rump	\$23.95
250gm Rib Fillet	\$26.95
200gm Eye Fillet	\$28.95
Create Ocean and Earth	\$6.50

All steaks are served with beer battered chips or sweet potato mash and fresh garden salad or vegetable melange with a sauce of your choice;

- Mushroom • Pepper • Dianne • Gravy • Creamy Dijon • Tomato • BBQ
- Hot Chilli • Sweet Chilli • Worcestershire

