



# plantations

great food + great atmosphere + great service

## *Spring Menu*

*"Plantations proudly source from our local suppliers to ensure you receive only the best produce for your dining experience"*

*Head Chef, Matthew Twiner*

2011 Finalist - Best Casual Dining in Queensland  
2011 Finalist - Most Outstanding Community Service & Achievement in **Australia**  
2010 Winner - Most Outstanding Community Service & Achievement in Queensland  
2010 Finalist - Best Employee Kitchen in Queensland  
2010 Winner - Best Employee  
2010 Finalist - Best Casual Dining in Queensland  
2009 Finalist - Best Casual Dining in Queensland

## *Breads*

Garlic Baguette \$6.50

*Our famous* whole baguette smothered with garlic butter and cheese

Chefs Cobb \$6.95

House made by our chefs

Check the specials board for our daily creation

## *Starters*

Soup of the Day \$8.95

Served with grilled cheese Ciabatta.

Chefs Bruschetta \$9.95

Tomato Salsa with Basil Pesto and Chefs unique topping, served with toasted Ciabatta

# Tapas

## Hand-Prepared *Taste Sensations*

Oyster Kilpatrick	\$3 each
Salmon Trio Tasters <i>Salmon Mousse and Black Caviar, Smoked Salmon and dill cream cheese and Crispy seared salmon with Balsamic reduction. (GF)</i>	\$10.95
Lentil and Cashew Patties <i>served with garlic Raita. (V)</i>	\$7.95
Chicken and Coriander Dumplings <i>Pan fried dumplings drizzled with sweet soy sauce.</i>	\$8.95
Drunken Prawns <i>Green Prawns caramelized in sesame oil and fresh ginger then deglazed with Sake and coriander. Served with toasted Ciabatta.</i>	\$11.95

# Share Plates

*A European dining concept which focuses on*

*friends, sociability and passion for food.*

*These plates are sized larger than tapas, designed to have a few shared among friends as a palate tantalizer*

Bocconcini and Basil <i>Cos Lettuce, Basil Leaves, Fresh Tomato and Bocconcini drizzled with Balsamic Reduction. (G/F) (V)</i>	\$6.50
Lemon Pepper Calamari <i>Flash fried calamari with lemon pepper seasoning, served on a bed of lettuce with lemon myrtle sauce.</i>	\$9.95
Char Siu Pork Belly <i>with Steamed Jasmine rice and sticky soy sauce.</i>	\$9.95

## Tapas Towers to Share

### **Inflasion**

\$23<sup>.50</sup>

*Join the flavours of the Orient and Middle East*

*Chicken and Coriander Dumplings* drizzled with sweet soy sauce

*Char Sui Pork Belly* with Jasmine rice and sticky soy sauce

*Lentil and Cashew Patties* served with garlic Raita

### **Touch of Tropics**

\$25

*The Australian seafood experience with a twist*

*Drunken Prawns* caramelized in sesame and ginger and glazed with sake and coriander

*Lemon Pepper Calamari* with lemon pepper seasoning and lemon myrtle sauce.

*3 Kilpatrick oysters*

### **Taste Tantalizer**

\$25<sup>.50</sup>

*A balance of sweet and savoury to set you taste buds alight*

*Char Sui Pork Belly* with Jasmine rice and sticky soy sauce

*Drunken Prawns* caramelized in sesame and ginger and glazed with sake and coriander

*Bocconcini and Basil* drizzled with Balsamic Reduction

(G/F) (V)

Try with a **Jug of Planters Punch** for Two

*Imagine a crisp clean white linen suit, a Panama hat, a fine cigar and a long refreshing icy cold Planters Punch. Using the best of white and dark rums, Orange liqueur, mint, orange and bitters, all topped with refreshing soda.*



# Light Meals

available from 10am – 4pm daily

All served with Beer Battered Chips

**Wagyu Burger** \$14.95

Wagyu beef Pattie, BBQ sauce, lettuce, carrot, onion, tomato, beetroot and cheese on a toasted house made bun.

**P.A's B.L.T** \$8.95

Bacon, Lettuce, Tomato and Caesar dressing on toasted thick cut white bread.

**Queenslander** \$8.95

Enjoy the refreshing taste of the tropics with Ham Cheese and Pineapple on fresh toasted thick cut white bread.

**The Vego** \$7.95

Sandwich Lettuce, Avocado, cheese, pineapple and tomato relish on toasted thick cut white bread (V)

**The French Colonial** \$9.95

..... *something something* ..... French colonial coffee plantation with succulent roast chicken, fresh avocado and mozzarella cheese on toasted thick cut white bread

**The Middle Eastern** \$7.95

Escape to the luxuries of the Silk Road coffee trade with this spice on an old classic: Ham, Cheese and Tomato relish on toasted thick cut white bread.

**A measure of leisurely pleasure** \$12.95

Even though coffee was banned in Turkey in 1554 because of its 'stimulatory' effect, you can stimulate your senses today with this amazing combination of Smoked Salmon, Avocado and Dill Aioli on Toasted thick cut white bread

Add Tomato, cheese, lettuce, avocado, pineapple, tomato relish \$1

Add Chicken, ham, bacon \$2

**P.A. Hawaiian Pizza** \$10.50

Ham, pineapple and cheese on tomato base

**P.A. Tandoori Pizza** \$12.50

Tandoori base, cheese, chicken, cashews, spring onions with garlic yoghurt swirl.

# Salads

## **Traditional Caesar Salad**

\$14.95

*You'll hail Caesar with this great classic! Baby Cos lettuce, crisp bacon, parmesan cheese and croutons laced with our own Caesar dressing, topped with a poached egg and anchovies.*

*Add Cajun Chicken*                    \$5.50  
*Add Garlic Prawns*                 \$6.50

## **Roast Vegetable and Camembert Salad**

\$16.95

*Back by popular demand! Oven roasted vegetables on spinach leaves with camembert, dill aioli and sweet potato crisps. (V)(G/F)*

*Add Cajun chicken*                    \$5.50  
*Add Garlic Prawns*                 \$6.50

## **Plantations Prawn Salad**

\$18.95

*Fresh Ocean King Prawns fresh mesculin and avocado salad. Drizzled with a refreshing kiwi chilli dressing. (G/F)*

## **Thai Beef Salad**

\$20.95

*Seared marinated eye fillet atop a Thai salad of spinach, coriander, basil, capsicum and vermicelli noodles dressed in our own Thai dressing.*

## Mains

- Trawler's Catch** \$20.95  
*Our old favourite! Tempura prawns, calamari, fish and scallops, served with beer battered chips and fresh garden salad.*
- Chefs Pasta** \$19.95  
*Made in house by our culinary creators  
Check the specials board for our daily creation.*
- Barramundi** \$19.95  
*Grilled, battered or crumbed, served with beer battered chips and fresh garden salad.*
- Chefs Curry** \$19.95  
*Served with steamed jasmine rice and poppadoms  
Check the specials board for our daily creation.*
- The P.A. Chicken Kiev** \$23.95  
*Crumbed Breast of Chicken filled with Spinach and Fetta, topped with a creamy Basil Pesto Sauce.  
Served with sweet potato mash and Fresh Garden Salad.*
- Maple Glazed Pork** \$24.95  
*The P.A.'s favourite dish!  
Glazed Moisture infused Pork Sirloin served with creamy garlic mash, steamed greens and exquisite Dijon Sauce.*

## Chefs *Signature* Dishes

*Seafood Saganaki* composed by head chef Matt Twiner \$25.95

A Greek-influenced dish using a combination of grilled fish, prawns, scallops, squid and mussels, tossed together with tomato, basil and melted chilli fetta.  
Served with steamed Jasmine rice. (G/F) *Set conditions apply*

*Crispy Skinned Salmon* composed by chef Aaron \$25.95

with soft polenta and steamed greens topped with Salsa Verdi. (G/F)

*Twice cooked Pork belly* composed by chef Justin \$22.95

with Cous-Cous and Paw-Paw stuffed squid, avocado puree and bell pepper tomato jam

*Coconut Poached Chicken* \$20.95

composed by chef Andrew Grimes

Sliced breast of coconut poached chicken resting on a mango and Coriander salad, splashed with Malibu and Sweet Chilli dressing

*Herb Crusted Lamb Rack* \$28.95

composed by chef shade

with a warm pumpkin and goats cheese salad tossed with Balsamic Dijon dressing

## Char Grilled Steaks

*At the PA Hotel, we offer you some of the best Australian grown and butchered beef.  
We proudly support local producers.*

**Eye Fillet**                      200g    \$30.95  
Cut from the tenderloin, a muscle that runs from just over the shoulder blade to just above the hip. This muscle does very little work, therefore making the eye fillet the tenderest of all steaks. Superb!

**Rib Fillet**                      250g    \$26.95  
Cut from the roast that sits at the top of the rib primal. Often marbled beautifully, it is tender, flavourful, and juicy.

**Rump**                              300g    \$23.95  
**Rump**                              1kg                      - if you dare!                      \$45.95  
Cut from the rump of the animal. It usually has little marbling and is the most flavoursome steak.

**Black Angus Sirloin** 300g    \$26.95  
Cut from the striploin just below the tenderloin. This muscle does very little work, meaning that it is very tender. The Sirloin also has a delicious layer of fat along one side, making it a little juicier than some other cuts.

**T/Bone**                              400gm    \$29.95  
A cut from the tenderloin and strip loin, connected with a T-shaped bone. T-bone steaks are among the most popular steaks because of the large individual portion size.

*All steaks at the PA are cooked on our massive char-grill,  
giving the steaks a fantastic char flavour.*

*Top It Off* you know you want to

Creamy Garlic Prawns		\$6.50
Grilled Garlic Button Mushrooms	(G/F)	\$5.50
Lemon pepper soft shell crab		\$7.50

**All steaks are served with;**

*Beer battered chips or sweet potato mash  
Fresh garden salad or steamed vegetables*

**And**

**with a sauce of your choice**

## Hot Rocks

*All Hot Rocks are served with an Idaho Potato and Sour Cream, Fresh Garden Salad*

*Volcanic stones are heated in an oven for a period of 6-8 hours and then placed on to specially designed stoneware plates, which are able to withstand the intense heat. Your choice of meat is then placed on the hot rock where it is sealed, locking in the nutrients and juices. It is then placed at your table where it continues to cook while you eat, making your last bite as good as your first.*

Eye Fillet Steak	\$26.95
Chicken Breast	\$17.95
Barramundi Fillet	\$17.95
Prawn Skewers	\$17.95
Pork Sirloin	\$21.95

*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**

## PA's little ones

\$9.95

*Crumbed Fish*

*Grilled Sausages*

*Crumbed Calamari*

*Chicken Nuggets*

*Garlic tempura prawns*

*Cheeseburger*

*Roast Meat*

*All served with your choice of:*

*fresh garden salad **or** steamed vegetables **or** beer battered chips*

## Sides

Sauce Boat \$2.00

Jasmine Rice \$2.00

Creamy Garlic Potato Mash \$4.50

Sweet Potato Mash \$4.50

Wok Tossed Asian Vegetables \$4.50

Steamed Vegetables \$4.50

Garden Salad \$4.50

Beer Battered Chips \$4.95

Creamy Garlic Prawns \$6.50

# Dessert

*Our Desserts are specially prepared in-house*

<i>Strawberry Apple Crumble</i>	\$9.95
<i>served with Ice Cream</i>	
<i>Lemon Meringue Tart</i>	\$9.95
<i>served with Ice Cream</i>	
<i>Chocolate Brownie</i>	\$9.95
<i>with hot chocolate fudge sauce, served with Ice Cream</i>	
<i>Sticky Date Pudding</i>	\$9.50
<i>served with luscious butterscotch sauce and Ice Cream</i>	

*Or choose one of our cakes, slices or tartlets from the cake display*