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| WARM ITALIAN CHEESE BREAD | 8.9 |
| Roasted garlic butter & melted mozzarella cheese | |
| CRUSTY ROASTED GARLIC & PUMPKIN LOAF | 7.9 |
| Oven baked roasted garlic & pumpkin crusty cob loaf w/ whipped herb butter & balsamic oil | |

ENTREES

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| SOUP OF THE DAY | 6.5 |
| Chefs homemade Soup | |
| GRILLED GOATS CHEESE SALAD | 9.9 |
| W/ avocado, grape fruit, baby leaves, baked young glazed beets & hazelnut vinaigrette | |
| TRIO MISTO | 11.9 |
| Crab & chive arancini, chicken tandoori, beef satay w/ smoked tomato coulis, mint yoghurt & peanut sauce | |
| GARLIC TIGER PRAWNS | 13.5 |
| Pan fried tiger prawns seared w/ roasted garlic oil, fresh herbs & double cream w/ organic basmati rice pilaf & roquette salad | |
| CRUSTED CALAMARI & COCONUT SCALLOPS | 14.9 |
| Fresh mango, Asian julienne, coriander & crispy noodles w/ sweet chili lime sauce | |

OYSTERS

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| | /6 | /12 |
| NATURAL | 9.9 | 19.5 |
| Red wine vinegar / cocktail sauce | | |
| KILPATRICK | 12.9 | 23.9 |
| Crispy bacon & Worcestershire sauce | | |
| MORNAY | 12.4 | 22.9 |
| Creamy cheese sauce | | |
| MILLINGANDI | 12.9 | 23.9 |
| Ricotta, spinach & pinenut | | |

ALL PRIC-

PASTA & PANS

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| KING PRAWN & CHICKEN RISOTTO | 23.5 |
| Creamy aborio rice tossed w/ tender chicken fillet, king prawns w/ fresh tomato, cream, rocket & parmesan | |
| HOME MADE RAVIOLI | 22.9 |
| Pumpkin & mushroom filled ravioli tossed in pesto cream, green peas, roasted garlic & semi dried tomatoes | |
| SPAGHETTI MARINARA | 23.9 |
| Prawns, scallops, calamari, black mussels & fresh fish pieces, garlic, fresh herbs, white wine & roma tomatoes | |
| PAPPADELLIE & CHILLI TOMATO BEEF | 21.9 |
| Thick ribbon pasta tossed w/ strips of tender fillet of beef, fresh chilli, tomato Napoli sauce, fresh basil & parmesan | |
| LINGUINE POLLO GORGANZOLLA | 22.5 |
| Pan tossed linguini pasta & breast fillet of chicken finished w/ creamy Gorgonzola cheese, a dash of Napoli sauce & hint of Disaster Bay smoked chilli | |
| LASAGNA w/ BEEF & MUSHROOMS | 18.5 |
| Pasta sheets layered w/ rich beef, mushroom & red wine sauce, mozzarella, creamy béchamel , Italian tomato sauce & parmesan | |

PIZZAS

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| MARGARITA | 13.9 |
| Crusty Italian pizza topped w/ a roma tomato sauce & mozzarella cheese | |
| WU FLEW | 19.9 |
| Shreaded Peking duck, Chinese barbque sauce, spring onion, sesame seeds, fresh chili & coriander | |
| ST BENEDICT | 18.9 |
| Olive oil, tomato, mozzarella, smoked ham, eggs, topped w/ crispy pancetta, chefs hollandaise sauce & cracked pepper | |
| MOUNT IMLAY | 17.9 |
| Forest mushrooms, roasted olives, artichoke hearts, char grilled eggplant, cherry tomatoes, mozzarella & fresh pesto | |
| BREAKWATER | 22.9 |
| Smoked salmon, cream cheese, avocado, Spanish onion, capers, basil & house creamy dill aioli | |
| QUEENSLANDER | 15.9 |
| Shaved double smoked champagne ham & sliced pineapple | |

Gluten free pizza available on request

MAINS

ROAST OF THE DAY Small/ 15.5 Main/ 19.9

Served with baked potato, roast pumpkin, greens,
cauliflower mornay, rich meat sauce & condiments

CHICKEN BREAST PARMAGIANA 21.5

Crumbed chicken fillet topped w/ tomato concasse,
shaved champagne ham & grilled mozzarella

CHICKEN MARINER 25.5

Breast of chicken filled w/ prawn & shallot cream cheese
over chefs potatoes, sautéed spinach w/ smoked tomato
& lemon sauce

CHICKEN SALTIMBOCA 24.9

Tender breast of chicken w/ prosciutto & fresh sage leaves
pan seared served w/ cream scallop potatoes, new season
asparagus finished w/ sauce bigarade

SEAFOOD

WOK TOSSED BLACK MUSSELS

see specials for today's style and price

SEAFOOD CREPE 22.9

Assorted seafood: scallops, prawns, calamari & fish,
lightly poached in a garlic cream sauce served
between a thin chive crepe w/ salad Verde & side of fries

FRESH LOCAL FLATHEAD FILLETS 25.9

Fresh flathead fillets shallow fried in dark ale beer batter
w/ chefs salad, chips, homemade tartare sauce & lemon.

SEAFOOD COUP 26.9

Selection of battered snapper, herb crusted calamari,
scallop, crumbed prawn, homemade potato cakes,
w /fresh prawns, natural oysters, chips & salad

FISH OF THE DAY

Ask our friendly wait staff for today's special

THE CHAR-GRILL

****WELL DONE STEAKS ALLOW 30mins****

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| PORTERHOUSE | small | 200 gram | 21.5 |
| EYE FILLET | | 300 gram | 28.9 |
| SCOTCH FILLET | | 350 gram | 28.9 |
| T-BONE STEAK | | 400 gram | 25.8 |

All steaks cooked to your liking & w/ your choice of sauce
(mushroom, pepper, Dianne or béarnaise)

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| RSL FILLET | 300 gram | 31.5 |
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Topped w/ garlic prawns, crispy bacon & béarnaise Sauce

All the above steaks served w/
vegetables & potatoes or salad & chips

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| HERB CRUSTED LAMB CUTLETS | 28.5 |
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Pan roasted herb crusted lamb cutlets served over rosemary butter mash, tossed fresh vegetables & red wine & honey jus

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| PORK RIB EYE | 27.5 |
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Asian style marinated pork rib eye served w/ sweet chilli scallops
Served over crispy noodle & coriander salad

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| VEAL SCALLOPINI | 27.9 |
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Tender veal fillet medallions pan seared w/ warm olives,
roasted peppers, whole mushrooms w/ thyme kipfler
potatoes & caramelized onion sauce

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| STEAK & KIDNEY PIE | 22.9 |
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Chunky beef pieces & kidneys cooked in a rich pepper & red
wine sauce Served in short crust pastry over green pea mash floater

DESSERTS

LE COUPE DE ICE CREMES 7.5
Selection of assorted ice creams, wafers, crushed peppermint
chocolate crisps, strawberries & Baileys chocolate fudge sauce

CHEFS PAVLOVA 7.5
House made individual pavlova topped w/ fresh mango, whipped cream
& passion fruit sauce

BEGGARS PURSE 8.5
White chocolate pieces, pistachios & raspberries wrapped in a purse
of golden filo pastry, oven baked & served w/ double cream
& lemon sorbet

Or try one of our delicious cakes on display in the coffee shop

CHILDRENS MENU

CHILDRENS MENU FOR THE AGES OF 12 YEARS AND UNDER 9.9

FISH & CHIPS

CHICKEN PARMIGANA

CHICKEN NUGGETS

PIZZA ~ HAM & PINEAPPLE

CALAMARI

ROAST OF THE DAY

Served w/ baked vegetables & gravy sauce

PASTA BOLOGNAISE

FLAVOURED BILLABONG ICE CREAM

Chocolate & rainbow

Please hand in your ice cream ticket at the coffee shop
to get your free flavored billabong

Sam's Chinese

ENTREE

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| PRAWN CUTLETS (3) | 6.00 |
| SPRING ROLLS (3) | 6.00 |
| DIM SIMS (3) (steamed or fried) | 6.00 |
| PRAWN CRACKERS | 3.00 |

SOUPS

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|-----------------------------|------|
| LONG SHORT SOUP | 5.00 |
| LONG SOUP | 5.00 |
| SHORT SOUP | 5.00 |
| CHICKEN AND SWEET CORN SOUP | 5.00 |

RICE

FRIED RICE

LARGE 5.50

SMALL 4.50

STEAMED RICE

LARGE 3.50

SMALL 2.50

SWEET AND SOUR DISHES

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|----------------------------|-------|
| SWEET AND SOUR PORK | 16.00 |
| SWEET AND SOUR CHICKEN | 16.00 |
| SWEET AND SOUR PRAWNS | 19.00 |
| SWEET AND SOUR COMBINATION | 16.50 |

BEEF DISHES

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|----------------------------|-------|
| BEEF AND CASHEW | 16.00 |
| SATAY BEEF | 16.00 |
| CURRY BEEF | 16.00 |
| BEEF AND VEGETABLE | 16.00 |
| BEEF IN BLACKBEAN SAUCE | 16.00 |
| SZECHAUN BEEF | 16.00 |
| HONEY CHILLI BEEF | 16.00 |
| BEEF WITH OYSTER SAUCE | 16.00 |
| GARLIC BEEF AND VEGETABLES | 16.00 |
| CHILLI GARLIC BEEF | 16.00 |

PRAWN DISHES

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|--------------------------------|-------|
| HONEY PRAWNS (BATTERED) | 19.00 |
| HONEY CHILLI PRAWNS (BATTERED) | 19.00 |
| CURRY PRAWNS | 19.00 |
| CHILLI GARLIC PRAWNS | 19.00 |
| SATAY PRAWNS | 19.00 |
| SZECHAUN PRAWNS | 19.00 |
| HONEY CHILLI PRAWNS | 19.00 |
| GARLIC PRAWNS | 19.00 |

CHICKEN DISHES

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|----------------------------------|-------|
| HONEY CHICKEN | 16.00 |
| LEMON CHICKEN | 16.00 |
| PLUM CHICKEN | 16.00 |
| SATAY CHICKEN | 16.00 |
| SZECHAUN CHICKEN | 16.00 |
| HONEY CHILLI CHICKEN | 16.00 |
| CHICKEN AND VEGETABLE | 16.00 |
| CURRY CHICKEN | 16.00 |
| CHICKEN WITH GINGER AND SHALLOTS | 16.00 |

CHOW MEIN DISHES

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|---------------------------|-------|
| BEEF CHOW MEIN | 17.00 |
| CHICKEN CHOW MEIN | 17.00 |
| PRAWN CHOW MEIN | 19.00 |
| COMBINATION CHOW MEIN | 18.00 |
| MIXED VEGETABLE CHOW MEIN | 16.00 |

SAM'S SPECIALS

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|----------------------------------|-------|
| SIZZLING MONGOLIAN LAMB | 18.00 |
| MONGOLIAN COMBINATION | 18.00 |
| COMBINATION SATAY | 18.00 |
| COMBINATION HOKKIEN NOODLES | 18.00 |
| VEGETABLES WITH HOKKIEN NOODLES | 16.00 |
| MIXED VEGETABLES | 13.00 |
| CURRY LAMB | 17.00 |
| MIXED VEGETABLES AND SATAY SAUCE | 16.00 |
| COMBINATION CASHEW | 18.00 |
| CHICKEN AND CASHEW | 18.00 |

DESSERTS

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| DEEP FRIED ICE CREAM | 6.50 |
| BANANA FRITTER / ICE CREAM | 6.50 |
| PINEAPPLE FRITTER / ICE CREAM | 6.50 |

SERVED WITH
CHOCOLATE, STRAWBERRY OR BUTERSCOTCH SAUCE

CHEFS SPECIALS

Please try our new menu selections

FRESH MUSSELS & PRAWNS

\$25.5

Fresh mussels & tiger prawns poached in a Italian tomato sauce w/ a hint of wood smoked jalapeno w/ basil/parmesan risotto & crusty garlic ciabatta bread

Or With

White wine leek & double cream sauce

CHEFS ROAST OF THE DAY

\$15.5/ \$19.9

FRESH FISH OF THE DAY

MARKET PRICE

Ask our friendly wait staff for today's choices

DESSERTS

LE COUP DE ICE CREMES

Today's trio of selected gourmet ice crèmes:

Banana Bongo, Rocky Road, Violet Crumble

Please we do not allow unfinished meals to be taken away

SAM'S CHINESE LUNCH SPECIALS

SPRING ROLLS (3) \$6.00

CHINESE DIM SIMS (3) \$6.00
FRIED OR STEAMED

MAINS @ \$9.90

CHICKEN AND VEGETABLE

COMBINATION SATAY

BEEF AND BLACK BEAN

MONGOLIAN LAMB

HONEY CHICKEN

LEMON CHICKEN

SWEET AND SOUR PORK

SALT AND CHILLI SQUID

All main meals served with Fried Rice
Steamed Rice available on request

HOT DRINKS

Available from the Coffee Shop

COFFEE

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| Cappuccino | 3.50 |
| Café Latte | 3.50 |
| Flat White | 3.50 |
| Chai Latte | 4.50 |
| Mochaccino | 3.00 |
| Short Black | 3.00 |
| Long Black | 3.50 |

TEA

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| Cup White | 3.00 |
| Cup Black | 2.70 |
| Herbal Tea | 3.00 |
| Hot Chocolate Mug | 4.00 |

EXTRAS

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| Mugs | \$0.50 |
| Soya Milk | \$0.50 |

TRY OUR SELECTION OF
FRESH CAKES AND COOKIES

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| CRISPY SKINNED CHICKEN | | 24.9 |
| Tender breast of chicken w/ shaved prosciutto, chive mascarpone w/ sautéed king brown mushrooms & béarnaise sauce | | |
| SEAFOOD CREPE | | 22.9 |
| Assorted seafood: scallops, prawns, calamari & fish, lightly poached in a garlic cream sauce served between a thin chive crepe w/ salad Verde & side of fries | | |
| NEW YORK PORTERHOUSE | 500 gram | 32.9 |
| w/ café de Paris butter | | |
| TEXAS RUMP | 500 gram | 31.5 |
| Angus rump served w/ fried onion rings , battered fries & Texas BBQ sauce | | |
| LAMB FILLETS IN PUFF PASTRY | | 25.5 |
| Pan roasted lamb fillets in puff pastry served over crushed herb potatoes & tossed greens w/ wholegrain mustard jus | | |
| VEAL SCALLOPINI | | 26.9 |
| Tender veal fillet medallions pan fried topped w/ olive tapenade, tomato jam & rosemary & roasted garlic hand cut chips w/ sweet sherry cream sauce | | |