

# wild prawn

café • bar • grill

## To Start

herb & garlic bread	6
polenta chips w shaved parmesan	9
bruschetta, roasted tomato, onion, basil & olive oil	9

## Oysters

	½ Doz	Doz
natural w lemon	16	29
'Kilpatrick' w spicy chorizo	18	32
	<b>Entrée</b>	<b>Main</b>

Roasted duck spring rolls w dipping sauce	16	
Pork belly w chilli caramel, mint & coriander leaf salad	15	
Pumpkin & ginger soup w crispy kale (GF)	11	
Rosemary croquettes w three cheese fondue	14	
Chilli salt calamari w Asian slaw & aioli (GF)	15	26
Seared scallops w smoked corn puree & spicy crumble	14	25
Seafood grill, prawns, scallops, calamari, fish fillet, lemon butter (GF)		36
Chicken & Chorizo pasta w baby tomato & basil		26
Beer battered flathead w fries, house-made tartare, salad greens		23
Slow-cooked Lamb, soft polenta & seasonal greens		32
Oak smoked Salmon fillet w pea puree, pine nut crumble (GF)		29
Rib fillet topped w scallops & prawns in garlic cream sauce (GF)		36
wild prawn in lemongrass broth w rice noodles, lychees & coriander		34

## Sides

fat boy chips, shoestring fries, rocket & pear salad	7.5
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## Desserts

12.50

Vanilla bean crème brulee w wafer biscuits (GF on request)

Pink Lady apple & cinnamon dessert cake w vanilla yoghurt

Creamy ginger rice pudding w honeyed roast pear (GF)

Coconut & lime pannacotta w seasonal fruit (GF)

Warm chocolate brownie w peanut butter ice cream & chocolate sauce

## Tea & Coffee

Selection of local Madura Northern rivers teas

4

Zentveld's 'Byron blend' local espresso coffee

4

Espresso, Latte, Cappuccino, Flat white

Affogato Coffee

12.5

Liqueur Coffee

11

Liqueurs & Ports

from 7